



Cookies and Ice Cream Cheesecake

READY IN



255 min.

SERVINGS



15

CALORIES



400 kcal

DESSERT

Ingredients

- 2 Tbsp butter melted
- 15.2 oz chocolate chip cookie mix divided (2 inch)
- 16 oz philadelphia cream cheese softened
- 0.5 cup sugar
- 2 tsp vanilla
- 6 cups whipped cream softened

Equipment

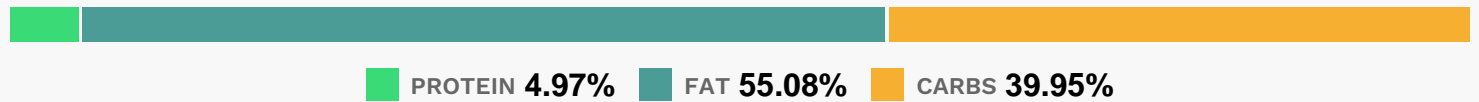
- bowl

- blender
- springform pan

Directions

- Crush 20 cookies to form fine crumbs; mix with butter until well blended. Press onto bottom of 9-inch springform pan. Chop 16 of the remaining cookies.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended.
- Add ice cream; mix well. Stir in chopped cookies; pour over crust.
- Freeze 4 hours or until firm.
- Remove from freezer 10 min. before serving; let stand at room temperature to soften slightly. Top with remaining cookies.

Nutrition Facts



Properties

Glycemic Index:17.12, Glycemic Load:21.55, Inflammation Score:-4, Nutrition Score:4.8334782058778%

Nutrients (% of daily need)

Calories: 400.49kcal (20.02%), Fat: 24.69g (37.99%), Saturated Fat: 13.42g (83.9%), Carbohydrates: 40.29g (13.43%), Net Carbohydrates: 39.12g (14.22%), Sugar: 28.36g (31.52%), Cholesterol: 60.14mg (20.05%), Sodium: 252.62mg (10.98%), Alcohol: 0.19g (100%), Alcohol %: 0.2% (100%), Protein: 5.02g (10.03%), Vitamin B2: 0.25mg (14.73%), Vitamin A: 675.72IU (13.51%), Phosphorus: 102.36mg (10.24%), Calcium: 97.5mg (9.75%), Vitamin B1: 0.12mg (8.24%), Folate: 24.67µg (6.17%), Potassium: 198.69mg (5.68%), Selenium: 3.61µg (5.16%), Magnesium: 19.7mg (4.92%), Vitamin B5: 0.48mg (4.81%), Fiber: 1.17g (4.7%), Vitamin B12: 0.28µg (4.59%), Zinc: 0.66mg (4.41%), Vitamin B3: 0.67mg (3.33%), Vitamin E: 0.46mg (3.08%), Iron: 0.43mg (2.39%), Vitamin B6: 0.04mg (2.12%)