



## Dirt Ice Cream Cake

READY IN



235 min.

SERVINGS



24

CALORIES



258 kcal

DESSERT

### Ingredients

- 8 cups whipped cream softened
- 1 box duncan hines devil's food cake
- 1 box peach pie filling instant (6-serving size)
- 2 cups milk
- 20 crème-filled chocolate sandwich cookies crushed
- 8.4 oz pumpkin candies and gummy worms

### Equipment

- frying pan

- baking paper
- oven
- knife
- whisk
- wire rack
- plastic wrap

## Directions

- Line bottom and sides of 13x9-inch pan with waxed paper, leaving about 2 inches of waxed paper overhanging all sides of pan. Press ice cream evenly in pan. Cover with plastic wrap; freeze 2 hours or until firm.
- Heat oven to 350°F. Grease bottom only of another 13x9-inch pan with shortening or cooking spray; line pan with cooking parchment paper. Make and bake cake mix as directed on box, using water, oil and eggs. Cool 10 minutes; run knife around side of pan to loosen.
- Place cooling rack upside down over pan; turn rack and pan over.
- Remove pan and paper. Cool cake completely, about 1 hour.
- Beat pudding mix and milk with wire whisk 2 minutes; let stand 3 minutes. Cover; refrigerate 1 hour.
- Split cake horizontally to make 2 layers. Return bottom layer of cake to pan. Use waxed paper to lift ice cream from pan.
- Place ice cream on top of cake layer; top with remaining cake layer.
- Spread pudding evenly on cake.
- Sprinkle with cookie crumbs and gummy worm candies.
- Serve immediately. Store covered in freezer.

## Nutrition Facts



## Properties

Glycemic Index:4.13, Glycemic Load:6.51, Inflammation Score:-2, Nutrition Score:5.2330434866574%

## Nutrients (% of daily need)

Calories: 258.02kcal (12.9%), Fat: 10.21g (15.71%), Saturated Fat: 4.52g (28.24%), Carbohydrates: 38.9g (12.97%), Net Carbohydrates: 37.87g (13.77%), Sugar: 25.45g (28.28%), Cholesterol: 21.8mg (7.27%), Sodium: 234.17mg (10.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.57g (9.15%), Phosphorus: 124.64mg (12.46%), Iron: 2.06mg (11.44%), Calcium: 110.43mg (11.04%), Vitamin B2: 0.19mg (10.96%), Copper: 0.12mg (5.79%), Potassium: 200.88mg (5.74%), Manganese: 0.11mg (5.61%), Selenium: 3.93µg (5.61%), Magnesium: 21.76mg (5.44%), Vitamin B1: 0.08mg (5.32%), Folate: 19.46µg (4.86%), Vitamin B12: 0.28µg (4.69%), Vitamin A: 218.93IU (4.38%), Fiber: 1.03g (4.12%), Zinc: 0.61mg (4.03%), Vitamin E: 0.59mg (3.93%), Vitamin B5: 0.39mg (3.86%), Vitamin K: 3.62µg (3.44%), Vitamin B3: 0.62mg (3.1%), Vitamin B6: 0.04mg (2.14%), Vitamin D: 0.31µg (2.08%)