



## Easy Ice Cream Cake with Hot Fudge

READY IN



265 min.

SERVINGS



25

CALORIES



115 kcal

### Ingredients

- 2 cups ice-cream chocolate shell softened
- 2 Tbsp cream sauce hot
- 24 oreo cookies divided
- 2 cups strawberry ice cream softened
- 2 cups cool whip whipped topping divided thawed

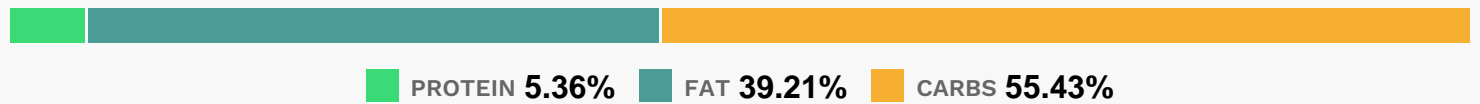
### Equipment

- frying pan
- plastic wrap

## Directions

- Line 9-inch round pan with plastic wrap, with ends extending over side of pan. Stand 14 cookies around edge of pan. Crush remaining cookies. Reserve 1/2 cup crumbs for later use; sprinkle remaining crumbs onto bottom of pan.
- Spread strawberry ice cream over crumbs; top with 1 cup COOL WHIP and reserved crumbs. Cover with chocolate ice cream.
- Freeze 4 hours.
- Remove dessert from freezer 10 min. before serving. Use plastic wrap handles to lift dessert from pan. Carefully peel off plastic wrap; place dessert on serving plate.
- Let stand at room temperature to soften slightly. Top with remaining COOL WHIP; drizzle with fudge topping.

## Nutrition Facts



## Properties

Glycemic Index:2, Glycemic Load:1.43, Inflammation Score:-1, Nutrition Score:2.5434783029815%

## Nutrients (% of daily need)

Calories: 115.3kcal (5.76%), Fat: 5.17g (7.95%), Saturated Fat: 2.66g (16.6%), Carbohydrates: 16.44g (5.48%), Net Carbohydrates: 15.85g (5.76%), Sugar: 9.32g (10.35%), Cholesterol: 6.79mg (2.26%), Sodium: 68.64mg (2.98%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.59g (3.18%), Iron: 1.54mg (8.56%), Manganese: 0.11mg (5.34%), Vitamin B2: 0.08mg (4.8%), Phosphorus: 38.49mg (3.85%), Vitamin K: 3.42µg (3.26%), Calcium: 31.61mg (3.16%), Copper: 0.06mg (3.13%), Magnesium: 11.1mg (2.78%), Vitamin E: 0.39mg (2.57%), Folate: 10.22µg (2.56%), Potassium: 83.48mg (2.39%), Fiber: 0.6g (2.39%), Vitamin B1: 0.03mg (2.24%), Selenium: 1.24µg (1.78%), Vitamin B3: 0.35mg (1.76%), Vitamin B5: 0.17mg (1.71%), Vitamin A: 82.42IU (1.65%), Zinc: 0.2mg (1.34%), Vitamin B12: 0.08µg (1.25%), Vitamin C: 0.89mg (1.08%)