



Easy Mocha Chip Ice-Cream Cake

READY IN



315 min.

SERVINGS



10

CALORIES



690 kcal

DESSERT

Ingredients

- ☐ 10 servings garnish: chocolate-covered coffee beans
- ☐ 1 pt premium chocolate chunk-coffee ice cream dark softened
- ☐ 14 oz premium chocolate-chocolate chip ice cream softened
- ☐ 10 servings mocha ganache
- ☐ 0.3 cup chocolate fudge shell topping
- ☐ 3 sugar cones crushed
- ☐ 6 cream-filled chocolate sandwich cookies crushed finely

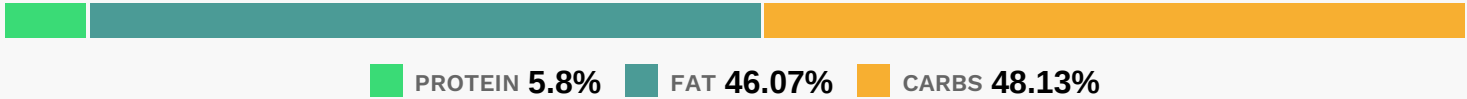
Equipment

- ☐ frying pan
- ☐ plastic wrap
- ☐ loaf pan

Directions

- ☐ Line an 8- x 5-inch loaf pan with plastic wrap, allowing 3 inches to extend over sides.
- ☐ Spread chocolate chunk-coffee ice cream in pan.
- ☐ Sprinkle with cones, and drizzle with shell topping. Freeze 30 minutes.
- ☐ Spread chocolate-chocolate chip ice cream over topping. Top with crushed cookies, pressing into ice cream. Freeze 4 hours or until firm.
- ☐ Lift ice-cream loaf from pan, using plastic wrap as handles; invert onto a serving plate. Discard plastic wrap. Prepare Mocha Ganache, and slowly pour over ice-cream loaf, allowing ganache to drip down sides. Freeze 10 minutes.
- ☐ Let stand at room temperature 10 minutes before serving.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:17.01, Glycemic Load:11.96, Inflammation Score:-6, Nutrition Score:12.799130413843%

Nutrients (% of daily need)

Calories: 689.96kcal (34.5%), Fat: 35.85g (55.15%), Saturated Fat: 18.73g (117.04%), Carbohydrates: 84.28g (28.09%), Net Carbohydrates: 76.74g (27.91%), Sugar: 62.86g (69.84%), Cholesterol: 40.08mg (13.36%), Sodium: 149.13mg (6.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 674.88mg (224.96%), Protein: 10.15g (20.3%), Manganese: 0.65mg (32.73%), Copper: 0.63mg (31.36%), Fiber: 7.54g (30.15%), Magnesium: 119.08mg (29.77%), Vitamin B2: 0.41mg (24%), Iron: 3.97mg (22.07%), Phosphorus: 217.62mg (21.76%), Calcium: 181.32mg (18.13%), Potassium: 535.88mg (15.31%), Zinc: 1.7mg (11.32%), Vitamin A: 362.3IU (7.25%), Selenium: 5.02µg (7.18%), Vitamin K: 7.21µg (6.86%), Vitamin B5: 0.6mg (6.02%), Vitamin E: 0.89mg (5.93%), Folate: 21.12µg (5.28%), Vitamin B1: 0.07mg (4.57%), Vitamin B3: 0.87mg (4.36%), Vitamin B12: 0.26µg (4.31%), Vitamin B6: 0.08mg (4.1%), Vitamin D: 0.17µg (1.16%)