



## Festive Ice Cream Roll

 Dairy Free

READY IN



150 min.

SERVINGS



16

CALORIES



282 kcal

### Ingredients

- 22 chocolate chip cookie mix (2 inch) ()
- 1 Tbsp multi-colored sprinkles
- 0.5 cup baker's angel flake coconut
- 3 drops food coloring red
- 0.5 cup semi-sweet chocolate chips miniature
- 2 pt whipped cream (in 2 round pint containers)
- 8 oz cool whip whipped topping thawed

### Equipment

# Directions

- Remove cardboard containers from ice cream, carefully leaving ice cream in round pint shapes.
- Cut each pint of ice cream crosswise into 6 slices. Quickly reassemble ice cream slices alternately with 13 of the cookies into 1 long roll on freezer-proof rectangular serving plate, placing 1 cookie in between ice cream slices and 1 cookie at each end of loaf. Freeze 1 hour.
- Reserve 1/2 cup of the whipped topping for garnish.
- Mix remaining whipped topping, coconut, chocolate chips and food coloring; spread onto ice cream roll, completely covering ice cream with the whipped topping mixture. Attach 1 cookie to each end of ice cream roll. Carefully cut 5 of the remaining cookies in half; arrange along sides of roll.
- Freeze 1 hour or until firm.
- Cut remaining 2 cookies in half. Use to decorate the roll along with the reserved whipped topping and sprinkles.
- Cut crosswise into 16 slices to serve. Store leftover dessert in freezer.

## Nutrition Facts



## Properties

Glycemic Index:6.85, Glycemic Load:13.04, Inflammation Score:-2, Nutrition Score:4.5473913226439%

## Nutrients (% of daily need)

Calories: 282.1kcal (14.11%), Fat: 15.85g (24.38%), Saturated Fat: 9.82g (61.4%), Carbohydrates: 31.63g (10.54%), Net Carbohydrates: 29.92g (10.88%), Sugar: 23.56g (26.17%), Cholesterol: 27.85mg (9.28%), Sodium: 113.35mg (4.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.7mg (1.57%), Protein: 3.69g (7.39%), Vitamin B2: 0.19mg (11.02%), Phosphorus: 99.7mg (9.97%), Calcium: 89.85mg (8.99%), Manganese: 0.15mg (7.51%), Fiber: 1.71g (6.83%), Magnesium: 26.28mg (6.57%), Potassium: 204.98mg (5.86%), Vitamin B1: 0.08mg (5.36%), Vitamin A: 262.23IU (5.24%), Copper: 0.1mg (5.22%), Zinc: 0.7mg (4.64%), Vitamin B12: 0.27µg (4.48%), Vitamin B5: 0.38mg (3.81%), Iron: 0.68mg (3.79%), Folate: 13.76µg (3.44%), Selenium: 2.36µg (3.37%), Vitamin B3: 0.45mg (2.24%), Vitamin B6: 0.04mg (2.05%), Vitamin E: 0.29mg (1.95%)