



Frozen Chocolate Cookie Cake

READY IN



225 min.

SERVINGS



12

CALORIES



838 kcal

DESSERT

Ingredients

- ☐ 18.3 ounce devil's food cake mix
- ☐ 12 servings butter for pans
- ☐ 3 eggs
- ☐ 12 servings flour for pans
- ☐ 1 cup heavy cream
- ☐ 0.5 gallon cookies and cream ice cream softened
- ☐ 12 ounce semisweet chocolate morsels
- ☐ 0.5 cup vegetable oil
- ☐ 1.5 cups water

Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Watch how to make this recipe.
- ☐ Line 1 (9-inch) cake pan with plastic wrap, with 3 inches overhanging.
- ☐ Spread softened ice cream into lined pan in a smooth, even layer. Freeze for 3 hours, or until frozen solid.
- ☐ Preheat oven to 350 degrees F.
- ☐ Butter and flour 2 (10-inch) round cake pans and set aside. In a stand mixer or with a hand mixer, beat cake mix, water, oil and eggs in a large mixing bowl on medium speed for 2 minutes, or until well blended. Using a spatula, divide batter between the 2 prepared cake pans.
- ☐ Bake for 25 minutes, or until a toothpick inserted into the center comes out clean.
- ☐ Let cakes cool in pans on a wire rack for 15 minutes. Run a knife around the edge of each pan to loosen cakes and remove from pans.

- ☐ While cakes are cooling, heat heavy cream in a small heavy saucepan over medium heat until bubbling around the edges.
- ☐ Remove pan from heat, add chocolate morsels, and stir with a whisk until smooth. Refrigerate for about 30 minutes, until cool and slightly thickened, stirring occasionally.
- ☐ Spread ganache on top of and around sides of both cake layers, keeping layers separate and not fitting together yet. Refrigerate entire cake for 1 hour, or until ganache is set.
- ☐ Place 1 cake layer, ganache side up, on a serving platter.
- ☐ Remove ice cream from pan, peel off plastic wrap, and place on top of cake layer.
- ☐ Place second cake layer on top of ice cream, ganache side up. Freeze until ready to serve, but let stand at room temperature 5 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:15.5, Glycemic Load:26.17, Inflammation Score:-7, Nutrition Score:17.682173977727%

Nutrients (% of daily need)

Calories: 837.54kcal (41.88%), Fat: 49.09g (75.52%), Saturated Fat: 26.13g (163.29%), Carbohydrates: 89.93g (29.98%), Net Carbohydrates: 85.32g (31.02%), Sugar: 61g (67.78%), Cholesterol: 145.18mg (48.39%), Sodium: 539.47mg (23.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 29.12mg (9.71%), Protein: 12.57g (25.13%), Phosphorus: 398.31mg (39.83%), Vitamin B2: 0.59mg (34.57%), Calcium: 306.6mg (30.66%), Copper: 0.59mg (29.41%), Manganese: 0.54mg (26.94%), Iron: 4.44mg (24.64%), Selenium: 17.13µg (24.47%), Magnesium: 96.99mg (24.25%), Vitamin A: 1155.39IU (23.11%), Potassium: 660.14mg (18.86%), Fiber: 4.61g (18.44%), Zinc: 2.43mg (16.23%), Vitamin B1: 0.21mg (14.3%), Folate: 54.46µg (13.61%), Vitamin B12: 0.8µg (13.4%), Vitamin B5: 1.32mg (13.18%), Vitamin E: 1.69mg (11.24%), Vitamin K: 8.53µg (8.13%), Vitamin B3: 1.58mg (7.88%), Vitamin B6: 0.13mg (6.56%), Vitamin D: 0.85µg (5.69%), Vitamin C: 1.07mg (1.29%)