



Gluten-Free Chocolate Chip Cookie Ice Cream Pie

READY IN



180 min.

SERVINGS



8

CALORIES



885 kcal

Ingredients

- ☐ 19 oz chocolate chip cookie mix gluten free
- ☐ 0.5 cup butter softened
- ☐ 1 teaspoon vanilla pure
- ☐ 1 eggs beaten
- ☐ 1 tablespoon cocoa powder unsweetened
- ☐ 1.5 quarts whipped cream gluten-free
- ☐ 0.5 cup topping gluten-free

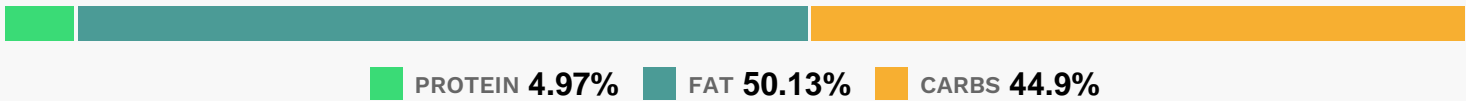
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ microwave
- ☐ spatula

Directions

- ☐ Heat oven to 350°F. In medium bowl, stir cookie mix, butter, vanilla and egg until soft dough forms. Divide dough in half (about 2 cups in each half). With half of the dough, shape, bake and cool cookies as directed on box. Reserve for another use.
- ☐ Meanwhile, stir cocoa into remaining half of dough. Crumble dough onto cookie sheet with sides.
- ☐ Bake 8 to 10 minutes until dough is baked through and just starting to turn light brown. Cool 5 minutes; toss with spatula to make crumbs.
- ☐ In ungreased 9-inch glass pie plate, press 1 cup of the cookie crumbs.
- ☐ Place small scoops of ice cream in single layer over crust; sprinkle with 3/4 cup of the crumbs. Top with remaining ice cream and crumbs. Cover; freeze at least 2 hours.
- ☐ In small microwavable bowl, microwave chocolate fudge topping on High 10 to 15 seconds.
- ☐ Drizzle topping over pie just before serving.

Nutrition Facts



Properties

Glycemic Index:19.96, Glycemic Load:46.06, Inflammation Score:-7, Nutrition Score:12.29173912691%

Flavonoids

Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 884.93kcal (44.25%), Fat: 49.55g (76.23%), Saturated Fat: 26.78g (167.39%), Carbohydrates: 99.88g (33.29%), Net Carbohydrates: 95.99g (34.91%), Sugar: 66.15g (73.5%), Cholesterol: 134.61mg (44.87%), Sodium: 548.62mg (23.85%), Alcohol: 0.17g (100%), Alcohol %: 0.08% (100%), Protein: 11.05g (22.1%), Vitamin B2: 0.6mg (35.08%), Phosphorus: 256.65mg (25.66%), Calcium: 243.77mg (24.38%), Vitamin A: 1131.65IU (22.63%), Vitamin B1: 0.3mg (20.32%), Potassium: 550.84mg (15.74%), Fiber: 3.89g (15.56%), Magnesium: 60.3mg (15.08%), Folate: 57.95µg (14.49%), Vitamin B12: 0.78µg (12.94%), Zinc: 1.85mg (12.3%), Vitamin B5: 1.16mg (11.55%), Vitamin E: 1.42mg (9.46%), Vitamin B3: 1.63mg (8.13%), Selenium: 5.55µg (7.93%), Iron: 1.4mg (7.78%), Copper: 0.13mg (6.75%), Manganese: 0.11mg (5.57%), Vitamin B6: 0.1mg (4.98%), Vitamin D: 0.46µg (3.1%), Vitamin K: 2.03µg (1.94%), Vitamin C: 1.1mg (1.34%)