



Gluten-Free Chocolate Chip Ice Box Cake

READY IN



790 min.

SERVINGS



16

CALORIES



449 kcal

DESSERT

Ingredients

- 19 oz chocolate chip cookie mix gluten free
- 0.5 cup butter softened
- 2 teaspoons vanilla gluten-free
- 1 eggs
- 2 cups whipping cream
- 12 oz mascarpone cheese gluten-free
- 0.5 cup sugar
- 3 tablespoons cocoa powder unsweetened
- 1 serving chocolate chips miniature

Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- plastic wrap
- hand mixer
- springform pan

Directions

- Heat oven to 350°F. In medium bowl, mix cookie mix, butter, 1 teaspoon of the vanilla and the egg until soft dough forms.
- Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets to make 36 cookies.
- Bake 8 to 10 minutes or until edges are light golden brown. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- In large bowl, beat whipping cream, mascarpone cheese, sugar, cocoa and remaining 1 teaspoon vanilla with electric mixer on low speed until blended. Beat on high speed until soft peaks form.
- To assemble cake, arrange 7 cookies in bottom of 8- or 9-inch springform pan. Break 1 additional cookie apart to fill in spaces.
- Spread 1 cup of the whipped cream mixture evenly over cookies. Arrange 7 more cookies over whipped cream layer; top with additional 1 cup whipped cream mixture. Repeat 3 more times with remaining cookies and whipped cream mixture.
- Spread the top smooth; cover with plastic wrap. Refrigerate at least 12 hours.
- To serve, run a sharp knife around edge of pan to release cake.
- Remove side of pan.
- Place cake on serving plate.

- Garnish with chocolate.
- Cut into wedges. Store covered in refrigerator.

Nutrition Facts

PROTEIN 3.92% **FAT 68.74%** **CARBS 27.34%**

Properties

Glycemic Index:10.55, Glycemic Load:15, Inflammation Score:-5, Nutrition Score:3.9965216659981%

Flavonoids

Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg Epicatechin: 1.84mg, Epicatechin: 1.84mg, Epicatechin: 1.84mg, Epicatechin: 1.84mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 448.91kcal (22.45%), Fat: 34.6g (53.23%), Saturated Fat: 19.84g (124.03%), Carbohydrates: 30.96g (10.32%), Net Carbohydrates: 29.67g (10.79%), Sugar: 18.15g (20.16%), Cholesterol: 83.06mg (27.69%), Sodium: 190.45mg (8.28%), Alcohol: 0.17g (100%), Alcohol %: 0.21% (100%), Protein: 4.44g (8.88%), Vitamin A: 927.26IU (18.55%), Vitamin B2: 0.14mg (7.97%), Vitamin B1: 0.12mg (7.95%), Folate: 25.55µg (6.39%), Calcium: 54.03mg (5.4%), Fiber: 1.29g (5.16%), Phosphorus: 47.81mg (4.78%), Magnesium: 18.4mg (4.6%), Vitamin B3: 0.72mg (3.6%), Vitamin D: 0.53µg (3.54%), Iron: 0.62mg (3.43%), Potassium: 110.15mg (3.15%), Vitamin E: 0.47mg (3.12%), Selenium: 1.98µg (2.83%), Zinc: 0.35mg (2.31%), Copper: 0.04mg (2.08%), Manganese: 0.04mg (1.92%), Vitamin K: 1.48µg (1.41%), Vitamin B12: 0.08µg (1.4%), Vitamin B5: 0.13mg (1.28%)