



Gluten-Free Chocolate Chip Ice Box Cake

 Popular

READY IN



790 min.

SERVINGS



16

CALORIES



400 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 1 box chocolate chip cookie mix gluten free
- 16 servings chocolate chips miniature
- 1 eggs
- 12 oz mascarpone cheese gluten-free
- 0.5 cup sugar
- 3 tablespoons cocoa powder unsweetened
- 2 teaspoons vanilla gluten-free

- 2 cups whipping cream

Equipment

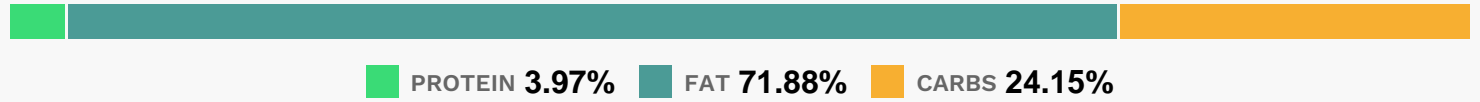
- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- plastic wrap
- hand mixer
- springform pan

Directions

- Heat oven to 350F. 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



Properties

Glycemic Index:10.55, Glycemic Load:11.63, Inflammation Score:-5, Nutrition Score:3.5521739319615%

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: 399.97kcal (20%), Fat: 32.25g (49.61%), Saturated Fat: 18.96g (118.48%), Carbohydrates: 24.38g (8.13%), Net Carbohydrates: 23.36g (8.5%), Sugar: 15.28g (16.98%), Cholesterol: 82.35mg (27.45%), Sodium: 152.8mg (6.64%), Alcohol: 0.17g (100%), Alcohol %: 0.24% (100%), Protein: 4.01g (8.01%), Vitamin A: 929.36IU (18.59%), Vitamin B2: 0.12mg (6.84%), Vitamin B1: 0.08mg (5.61%), Calcium: 55.12mg (5.51%), Folate: 18.41µg (4.6%), Phosphorus: 42.58mg (4.26%), Fiber: 1.02g (4.07%), Magnesium: 14.88mg (3.72%), Vitamin D: 0.53µg (3.54%), Vitamin E: 0.47mg (3.12%), Selenium: 1.98µg (2.83%), Iron: 0.5mg (2.79%), Potassium: 90.74mg (2.59%), Vitamin B3: 0.51mg (2.53%), Copper: 0.04mg (2.08%), Zinc: 0.29mg (1.96%), Manganese: 0.04mg (1.92%), Vitamin K: 1.48µg (1.41%), Vitamin B12: 0.08µg (1.4%), Vitamin B5: 0.13mg (1.28%)