



Gluten-Free Chocolate Chip Ice Cream Dessert

READY IN



235 min.

SERVINGS



15

CALORIES



530 kcal

Ingredients

- ☐ 19 oz chocolate chip cookie mix gluten free
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 7.3 oz chocolate topping that forms shell hard
- ☐ 1.5 quart ice-cream chocolate shell (6 cups)

Equipment

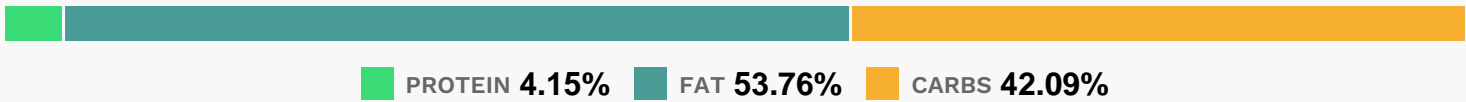
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet

- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 350°F. In large bowl, stir cookie mix, butter and egg until soft dough forms. On ungreased cookie sheet, make 5 cookies by dropping dough by tablespoonfuls.
- ☐ Bake 8 to 10 minutes or until edges are golden brown. Cool 2 minutes; remove from cookie sheet to cooling rack.
- ☐ Meanwhile, using moistened fingers (dough will be sticky), press remaining dough in ungreased 13x9-inch pan.
- ☐ Bake 16 to 18 minutes or until set. Cool completely, about 30 minutes.
- ☐ Spread 1/3 cup of the chocolate topping over cooled baked crust. Freeze 10 to 15 minutes or until chocolate is set. Meanwhile, remove ice cream from freezer to soften.
- ☐ Spread softened ice cream evenly over chocolate-topped crust. Crumble 5 baked cookies; sprinkle over ice cream layer.
- ☐ Drizzle remaining chocolate topping over cookie crumbs. Cover; freeze 2 hours or overnight.
- ☐ To serve, let stand at room temperature 10 minutes before cutting. For serving pieces, cut into 5 rows by 3 rows. Store covered in freezer.

Nutrition Facts



Properties

Glycemic Index:9.91, Glycemic Load:24.12, Inflammation Score:-5, Nutrition Score:6.8265216946602%

Nutrients (% of daily need)

Calories: 529.61kcal (26.48%), Fat: 32.53g (50.04%), Saturated Fat: 18.56g (116%), Carbohydrates: 57.29g (19.1%), Net Carbohydrates: 54.76g (19.91%), Sugar: 41.17g (45.74%), Cholesterol: 62.23mg (20.74%), Sodium: 259.53mg (11.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.65g (11.29%), Vitamin B2: 0.26mg (15.54%), Phosphorus: 126.48mg (12.65%), Vitamin A: 598.61IU (11.97%), Calcium: 106.61mg (10.66%), Vitamin B1: 0.16mg (10.65%), Folate: 40.81µg (10.2%), Fiber: 2.53g (10.13%), Magnesium: 39.8mg (9.95%), Potassium: 306.86mg (8.77%), Iron: 1.5mg (8.36%), Manganese: 0.13mg (6.67%), Copper: 0.13mg (6.49%), Vitamin B5: 0.58mg (5.78%), Vitamin B12: 0.31µg (5.22%), Zinc: 0.77mg (5.15%), Selenium: 3.34µg (4.77%), Vitamin B3: 0.94mg (4.69%), Vitamin

E: 0.49mg (3.27%), Vitamin B6: 0.06mg (2.86%), Vitamin D: 0.25µg (1.65%)