



## Grasshopper Ice Cream Sandwich Cake

READY IN



45 min.

SERVINGS



8

CALORIES



585 kcal

DESSERT

### Ingredients

- ☐ 2 tablespoons butter
- ☐ 0.3 cup crème de cassis liqueur green ( type)
- ☐ 0.3 cup granulated sugar
- ☐ 12 cream-filled chocolate sandwich cookie crumbs good
- ☐ 4 cups marshmallows mini
- ☐ 0.1 teaspoon vanilla extract
- ☐ 1 cup topping whipping cream whipped with 2 tablespoons powdered sugar and 1/2 teaspoon vanilla or 2 cups of prepared whipped topping
- ☐ 1.5 cups whipping cream

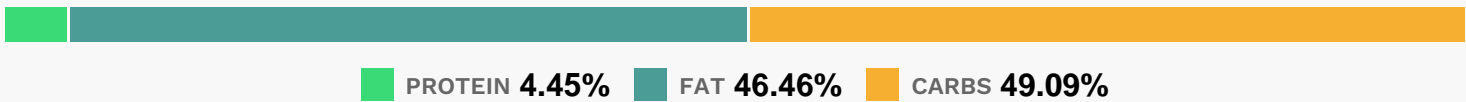
# Equipment

- ☐ bowl
- ☐ plastic wrap
- ☐ baking pan
- ☐ aluminum foil
- ☐ microwave

# Directions

- ☐ Line the inside of an 8 inch square baking dish or pan with plastic wrap or nonstick foil. You could also use a 9 inch pan, but it will require more sandwiches.Cover bottom of the dish with ice cream sandwiches (4 whole, 2 cut in half) and put in the freezer.Melt the 2 tablespoons of butter in a large microwave–safe bowl.
- ☐ Add the sugar and marshmallows and heat mixture at 50% power, stirring every 30 seconds until mixture is melted and smooth. Stir in the Crème de Menthe and let the mixture cool to room temperature.Whip the 1 1/2 cups of cream. Fold the whipped cream into the mint mixture, then fold in the mint chips.
- ☐ Pour over the ice cream sandwiches, then add a second layer (
- ☐ of ice cream sandwiches.Bring plastic wrap up and around the ice cream cake to cover, then freeze for about 6 hours or until firm.Now it’s time to cover the cake with whipped cream. You can whip the 1 cup of cream and flavor it with sugar and vanilla OR for a lighter coating, just use light whipped topping. Cover the frozen cake in whipped cream and return to the freezer, covered loosely this time, until ready to serve. To serve, let sit for about 10 minutes to soften slightly, then cut into squares.

# Nutrition Facts



# Properties

Glycemic Index:37.07, Glycemic Load:40.86, Inflammation Score:-6, Nutrition Score:3.4826086723934%

# Nutrients (% of daily need)

Calories: 585.17kcal (29.26%), Fat: 30.16g (46.41%), Saturated Fat: 15.53g (97.07%), Carbohydrates: 71.7g (23.9%), Net Carbohydrates: 71.68g (26.07%), Sugar: 46.59g (51.77%), Cholesterol: 85.7mg (28.57%), Sodium: 191.16mg (8.31%), Alcohol: 2.95g (100%), Alcohol %: 1.85% (100%), Protein: 6.5g (13%), Vitamin A: 1057.33IU (21.15%), Calcium: 122.69mg (12.27%), Magnesium: 33.93mg (8.48%), Vitamin B2: 0.09mg (5.38%), Potassium: 176.48mg (5.04%), Vitamin D: 0.74µg (4.96%), Vitamin E: 0.54mg (3.6%), Phosphorus: 35.4mg (3.54%), Selenium: 1.98µg (2.83%), Copper: 0.04mg (1.91%), Vitamin K: 1.82µg (1.73%), Iron: 0.31mg (1.7%), Vitamin B12: 0.1µg (1.65%), Vitamin B5: 0.14mg (1.42%), Zinc: 0.15mg (1.02%)