



Hot Fudge Sundae Cake Rolls

 Dairy Free

READY IN



20 min.

SERVINGS



100

CALORIES



35 kcal

Ingredients

- 1 recipe chocolate angel food cakes
- 100 servings garnishes: chocolate grated
- 100 servings fudge sauce hot
- 10 oz maraschino cherries drained chopped
- 0.5 gal. vanilla ice cream softened
- 16 oz non-dairy whipped topping frozen thawed

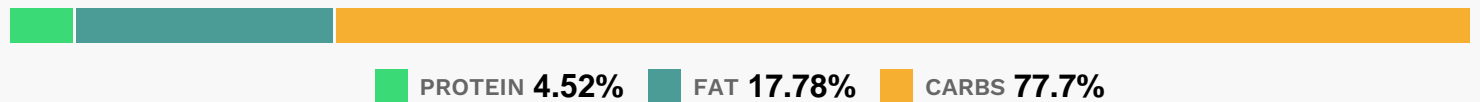
Equipment

- oven
- aluminum foil

Directions

- Bake, roll, and chill cakes as directed.
- Remove towels.
- Spread half of ice cream over top of 1 prepared cake on foil piece, leaving a 1-inch border; sprinkle with half of chopped cherries, and roll up, jelly-roll fashion, ending seam side down. Wrap cake roll with foil piece, sealing at both ends.
- Place in freezer. Repeat procedure with remaining ice cream, cherries, and prepared cake on foil piece.
- Freeze cake rolls at least 8 hours or until firm. Unwrap and frost each evenly with whipped topping.
- Serve immediately, or freeze cake roll 1 hour or until whipped topping is firm; rewrap with foil, and freeze until ready to serve.
- Garnish, if desired, and serve with Hot Fudge Sauce.

Nutrition Facts



Properties

Glycemic Index:0.61, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.40000000320699%

Nutrients (% of daily need)

Calories: 35.34kcal (1.77%), Fat: 0.71g (1.09%), Saturated Fat: 0.56g (3.48%), Carbohydrates: 6.99g (2.33%), Net Carbohydrates: 6.7g (2.44%), Sugar: 5.5g (6.11%), Cholesterol: 0.1mg (0.03%), Sodium: 24.42mg (1.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.41g (0.81%), Phosphorus: 12.45mg (1.25%), Fiber: 0.29g (1.14%), Calcium: 10.8mg (1.08%)