



## Ice Cream Cake

 Dairy Free

READY IN



285 min.

SERVINGS



45

CALORIES



116 kcal

## Ingredients

- 0.3 cup butter melted
- 15.3 oz chocolate chip cookie mix divided (2 inch) (39 cookies)
- 3 cups ice-cream chocolate shell divided
- 0.8 cup cream sauce hot divided
- 7 maraschino cherries
- 3 cups whipped cream divided
- 0.8 cup cool whip whipped topping thawed

## Equipment

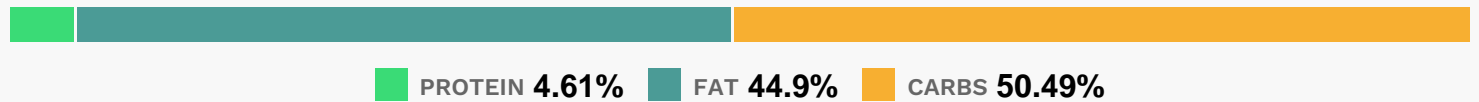
- microwave

springform pan

## Directions

- Set aside 12 cookies. Crush remaining cookies; mix with butter. Press 2/3 onto bottom of 9-inch springform pan. Stand reserved cookies around edge. Microwave 1/2 cup fudge topping as directed on package; drizzle over crust. Freeze 15 min.
- Soften 1-1/2 cups of each flavor ice cream; spread, 1 flavor at a time, over fudge layer in crust.
- Sprinkle with remaining crumb mixture. Scoop remaining ice cream into balls; place over crumb layer.
- Freeze 4 hours or until firm. When ready to serve, top dessert with COOL WHIP. Microwave remaining fudge topping as directed on package; drizzle over dessert.
- Garnish with cherries.

## Nutrition Facts



## Properties

Glycemic Index:3.55, Glycemic Load:5.45, Inflammation Score:-1, Nutrition Score:1.5721739316764%

## Nutrients (% of daily need)

Calories: 116.43kcal (5.82%), Fat: 5.88g (9.05%), Saturated Fat: 2.67g (16.7%), Carbohydrates: 14.88g (4.96%), Net Carbohydrates: 14.28g (5.19%), Sugar: 9.57g (10.64%), Cholesterol: 7.71mg (2.57%), Sodium: 78.57mg (3.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.36g (2.72%), Vitamin B2: 0.06mg (3.63%), Phosphorus: 29.52mg (2.95%), Vitamin B1: 0.04mg (2.74%), Calcium: 25.02mg (2.5%), Fiber: 0.6g (2.41%), Vitamin A: 120.14IU (2.4%), Magnesium: 9.54mg (2.39%), Folate: 8.54µg (2.13%), Potassium: 73.25mg (2.09%), Copper: 0.03mg (1.64%), Manganese: 0.03mg (1.6%), Vitamin E: 0.23mg (1.55%), Iron: 0.28mg (1.53%), Zinc: 0.21mg (1.37%), Vitamin B3: 0.24mg (1.18%), Vitamin B12: 0.07µg (1.11%), Vitamin B5: 0.11mg (1.07%)