



Ice Cream Loaf

 Dairy Free

READY IN



380 min.

SERVINGS



12

CALORIES



199 kcal

Ingredients

- 10 chewy chocolate chip chocolate cookies divided coarsely chopped (2 inch)
- 0.5 cup cream sauce hot divided
- 0.5 cup marshmallows jet-puffed miniature
- 2 cups strawberry ice cream softened
- 2 cups whipped cream softened
- 1 cup cool whip whipped topping thawed

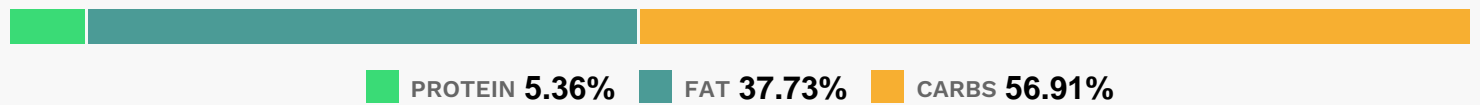
Equipment

- plastic wrap
- loaf pan

Directions

- Spread strawberry ice cream into plastic wrap-lined 9x5-inch loaf pan; top with layers of 1/4 cup fudge topping, marshmallows and 3/4 cup chopped cookies. Freeze 30 min.
- Cover cookie layer with vanilla ice cream; cover with plastic wrap. Freeze 6 hours or until firm.
- Unmold dessert onto serving platter.
- Remove and discard plastic wrap. Frost top and sides with COOL WHIP.
- Sprinkle with remaining chopped cookies; drizzle with remaining fudge topping.

Nutrition Facts



Properties

Glycemic Index:14.18, Glycemic Load:6.99, Inflammation Score:-2, Nutrition Score:3.0586956622808%

Nutrients (% of daily need)

Calories: 198.85kcal (9.94%), Fat: 8.43g (12.97%), Saturated Fat: 4.73g (29.54%), Carbohydrates: 28.61g (9.54%), Net Carbohydrates: 27.64g (10.05%), Sugar: 14.72g (16.35%), Cholesterol: 17.05mg (5.68%), Sodium: 113.7mg (4.94%), Alcohol: 0g (0%), Alcohol %: 0% (0%), Protein: 2.69g (5.39%), Vitamin B2: 0.14mg (8.39%), Phosphorus: 66.67mg (6.67%), Calcium: 65.27mg (6.53%), Potassium: 144.21mg (4.12%), Magnesium: 15.74mg (3.94%), Fiber: 0.97g (3.86%), Vitamin B1: 0.05mg (3.65%), Vitamin A: 167.9IU (3.36%), Manganese: 0.07mg (3.3%), Vitamin B5: 0.3mg (3.01%), Copper: 0.06mg (3%), Vitamin E: 0.43mg (2.87%), Vitamin B12: 0.17µg (2.87%), Folate: 10.6µg (2.65%), Zinc: 0.38mg (2.56%), Vitamin C: 1.85mg (2.24%), Iron: 0.35mg (1.95%), Selenium: 1.29µg (1.84%), Vitamin B3: 0.29mg (1.43%), Vitamin B6: 0.03mg (1.27%)