

Ice Cream-Toffee Dessert

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$2.05	795 kcal

If you want to add more dairy free recipes to your repertoire, Ice Cream-Toffee Dessert might be a recipe you should try. This recipe makes 8 servings with 795 calories, 12g of protein, and 41g of fat each. For \$2.05 per serving, this recipe covers 12% of your daily requirements of vitamins and mine...

Ingredients

- ☐ 2 tablespoons instant coffee granules
- ☐ 8.4 ounce toffee candy bars, divided
- ☐ ¼ cup hot water
- ☐ 6 ounce packages ladyfingers
- ☐ ½ gallon vanilla ice cream, softened
- ☐ 8 ounce frozen whipped topping, thawed

EQUIPMENT Bowl, Frying pan, Plastic wrap, Springform pan

Method

- 1

Stand ladyfingers around edge of a 9-inch springform pan; line bottom of pan with remaining ladyfingers, and set aside.
- 2

Combine coffee granules and 1/4 cup hot water in a small bowl, stirring until dissolved; let cool completely.
- 3

Chop 5 candy bars into small pieces. Stir chopped candy and coffee into ice cream. Spoon into prepared pan. Cover with plastic wrap, and freeze 8 hours.
- 4

Stir liqueur into whipped topping, if desired. Dollop whipped topping around edge of ice-cream mixture.
- 5

Chop remaining candy bar; sprinkle evenly over top. Release sides of pan.

- 6 Let stand 30 minutes before serving.
- 7 *1/2 gallon coffee ice cream may be substituted for vanilla ice cream.
- 8 Note: For testing purposes only, we used Skor English Toffee candy bars.

Nutrition per serving			
	795	12 g	41 g
	KCAL	PROTEIN	FAT
			95 g
			CARBS
Saturated Fat			24.9 g · 155% of daily needs
Fibre			2.6 g · 10% of daily needs
Sugar			74.9 g · 83% of daily needs
Sodium			346 mg · 15% of daily needs
Cholesterol			159 mg · 53% of daily needs
Vitamin C			1.4 mg · 2% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/ice-cream-toffee-dessert-148461