



Jamocha” Ice-Cream Pie

READY IN



260 min.

SERVINGS



8

CALORIES



437 kcal

DESSERT

Ingredients

- 4 cups whipped cream softened
- 0.8 cup topping hot
- 1 cup cool whip frozen thawed
- 1 serving general foods international suisse mocha cafe
- 1 cup flour all-purpose
- 0.5 cup butter softened
- 2 teaspoons coffee dry instant ()

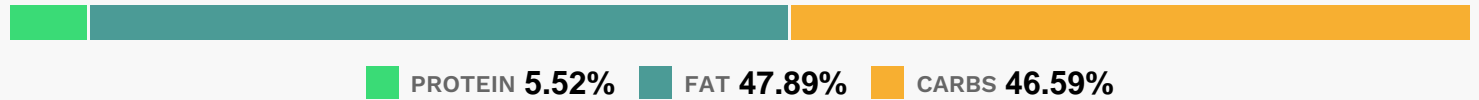
Equipment

frying pan

Directions

- Make Coffee Pat-in-Pan Pie Crust.
- Spread 1 pint of the ice cream in pie crust. Cover and freeze about 1 hour or until firm.
- Spread hot fudge topping over ice cream in pie crust. Carefully spread remaining pint of ice cream over topping. Cover and freeze at least 2 hours until firm but no longer than 2 weeks.
- To serve, let stand at room temperature about 10 minutes before cutting.
- Garnish with whipped topping and candies just before serving.

Nutrition Facts



Properties

Glycemic Index:17, Glycemic Load:17.85, Inflammation Score:-6, Nutrition Score:8.0117390648178%

Nutrients (% of daily need)

Calories: 437.1kcal (21.86%), Fat: 23.34g (35.91%), Saturated Fat: 9.03g (56.43%), Carbohydrates: 51.08g (17.03%), Net Carbohydrates: 48.99g (17.81%), Sugar: 27.58g (30.64%), Cholesterol: 31.48mg (10.49%), Sodium: 293.6mg (12.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 51.79mg (17.26%), Protein: 6.05g (12.1%), Vitamin B2: 0.34mg (19.9%), Vitamin A: 802.32IU (16.05%), Phosphorus: 130.97mg (13.1%), Manganese: 0.25mg (12.49%), Calcium: 120.52mg (12.05%), Vitamin B1: 0.18mg (11.71%), Selenium: 7.59µg (10.85%), Vitamin E: 1.42mg (9.44%), Folate: 34.92µg (8.73%), Magnesium: 33.7mg (8.43%), Fiber: 2.09g (8.38%), Copper: 0.17mg (8.36%), Potassium: 271.03mg (7.74%), Iron: 1.3mg (7.24%), Vitamin B12: 0.43µg (7.12%), Vitamin B3: 1.21mg (6.04%), Zinc: 0.9mg (5.98%), Vitamin B5: 0.5mg (5.03%), Vitamin B6: 0.06mg (2.95%), Vitamin K: 1.29µg (1.22%)