



## Key Lime Pie Ice-cream Cake Rolls

 Dairy Free

READY IN



20 min.

SERVINGS



100

CALORIES



131 kcal

DESSERT

### Ingredients

- 16 oz angel food cake mix
- 1 cup coarsely graham crackers crumbled (4 sheets)
- 5 tablespoons key lime juice
- 1 teaspoon lime rind grated
- 100 servings garnishes: lime rind grated
- 0.7 cup powdered sugar
- 100 servings raspberry sauce
- 0.5 gal. vanilla ice cream softened

- 16 oz non-dairy whipped topping frozen thawed

## Equipment

- baking paper
- oven
- aluminum foil
- wax paper

## Directions

- Line 2 (15- x 10-inch) jelly-roll pans with parchment or wax paper. Prepare angel food cake mix batter according to package directions.
- Pour evenly into prepared pans.
- Bake at 325 for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. (If baking cakes in 1 oven, bake on middle 2 racks for 10 minutes; then switch places, and continue baking for 5 to 10 minutes.)
- Sift 1/3 cup powdered sugar evenly over each of 2 (24- x 18-inch) pieces heavy-duty aluminum foil.
- Loosen edges of cakes from pans. Invert each slightly warm cake onto a prepared foil piece. Carefully remove parchment paper, and discard.
- Place a cloth towel on top of each cake. Starting at 1 long side, roll up foil, cake, and towel together.
- Chill rolled cakes 30 minutes or until completely cool. Unroll and remove towels. (Keep each cake on foil piece.)
- Stir crumbled graham crackers, Key lime juice, and 1 tsp. grated lime rind into softened ice cream.
- Spread half of ice cream over top of 1 prepared cake on foil piece, leaving a 1-inch border, 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 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 Raspberry Sauce.

## Nutrition Facts

 PROTEIN 1.69%  FAT 4.87%  CARBS 93.44%

### Properties

Glycemic Index:1.99, Glycemic Load:0.51, Inflammation Score:-1, Nutrition Score:1.1582608676475%

### Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.51mg, Hesperetin: 0.51mg, Hesperetin: 0.51mg, Hesperetin: 0.51mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### Nutrients (% of daily need)

Calories: 130.71kcal (6.54%), Fat: 0.74g (1.13%), Saturated Fat: 0.53g (3.32%), Carbohydrates: 31.83g (10.61%), Net Carbohydrates: 31.48g (11.45%), Sugar: 15.28g (16.98%), Cholesterol: 0.09mg (0.03%), Sodium: 54.52mg (2.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.58g (1.15%), Vitamin C: 5.73mg (6.94%), Manganese: 0.07mg (3.51%), Phosphorus: 22.65mg (2.27%), Vitamin B2: 0.03mg (1.64%), Selenium: 0.99µg (1.42%), Fiber: 0.35g (1.4%), Calcium: 13.61mg (1.36%), Folate: 4.89µg (1.22%)