



## Malt Shoppe Memories Ice Cream Cookie Cake

READY IN



370 min.

SERVINGS



16

CALORIES



348 kcal

DESSERT

### Ingredients

- 17.5 oz basic cookie mix chunk
- 0.7 cup liquid malt extract
- 0.3 cup vegetable oil
- 2 tablespoons water
- 1 eggs
- 0.5 cup topping hot
- 1 cup liquid malt extract crushed
- 2 cups whipped cream softened
- 2 cups ice-cream chocolate shell softened

- 1 cup non-dairy whipped topping frozen thawed

## Equipment

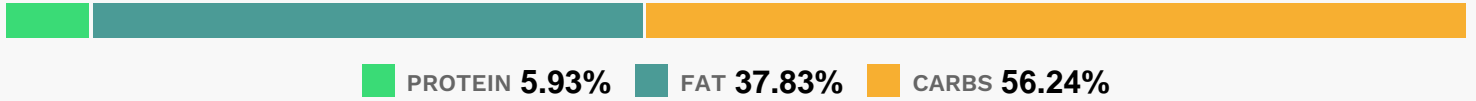
- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- baking pan
- aluminum foil
- springform pan

## Directions

- Heat oven to 350°F. Lightly spray 10-inch springform pan with cooking spray. Or line 9-inch square baking pan with foil, leaving about 2 inches of the foil overhanging sides of pan; lightly spray with cooking spray.
- In large bowl, stir cookie mix, 1/3 cup of the malted milk powder, oil, water and egg until soft dough forms. Press 1/2 of dough into bottom of pan.
- Bake 12 to 13 minutes or until set. Cool completely, about 30 minutes.
- Meanwhile, press remaining 1/2 of the dough into 10-inch circle on large ungreased cookie sheet. After removing cookie crust in springform or 9-inch pan from oven, bake dough on cookie sheet 12 to 13 minutes or until set. Cool 5 minutes; remove from cookie sheet to wire rack. Cool 15 minutes.
- Spread hot fudge topping over crust in springform or 9-inch pan. In medium bowl, break apart large cookie until crumbly. Stir in crushed malted milk balls.
- Sprinkle 1/2 of the crumbled cookie mixture over hot fudge; press lightly.
- In large bowl, combine both softened ice creams and remaining 1/3 cup malted milk powder until well blended.
- Spread ice cream mixture over crumbs in pan. Gently spread whipped topping over ice cream.

- Sprinkle with remaining crumb mixture. Cover with foil. Freeze at least 5 hours or until firm. To serve, remove sides of springform pan or lift dessert using foil out of 9-inch pan.
- Let stand 5 minutes. Use hot wet knife to cut into wedges or squares. Store covered in freezer.

## Nutrition Facts



## Properties

Glycemic Index:6.94, Glycemic Load:4.53, Inflammation Score:-2, Nutrition Score:5.0208695997363%

## Nutrients (% of daily need)

Calories: 348.24kcal (17.41%), Fat: 14.5g (22.31%), Saturated Fat: 5.01g (31.32%), Carbohydrates: 48.51g (16.17%), Net Carbohydrates: 47.13g (17.14%), Sugar: 32.92g (36.57%), Cholesterol: 26.41mg (8.8%), Sodium: 151.28mg (6.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.11g (10.22%), Vitamin B2: 0.23mg (13.27%), Phosphorus: 99.72mg (9.97%), Vitamin K: 9.55µg (9.1%), Calcium: 87.49mg (8.75%), Potassium: 222.08mg (6.35%), Vitamin B1: 0.09mg (6.23%), Magnesium: 24.44mg (6.11%), Selenium: 4.02µg (5.74%), Fiber: 1.38g (5.52%), Vitamin E: 0.82mg (5.46%), Manganese: 0.09mg (4.56%), Vitamin B3: 0.89mg (4.45%), Copper: 0.09mg (4.4%), Vitamin B12: 0.26µg (4.27%), Vitamin B6: 0.08mg (3.89%), Vitamin A: 185.78IU (3.72%), Vitamin B5: 0.32mg (3.22%), Iron: 0.55mg (3.05%), Zinc: 0.46mg (3.05%), Folate: 11.27µg (2.82%)