



Mint Chocolate Chip Ice-Cream Cake

READY IN



630 min.

SERVINGS



12

CALORIES



42 kcal

DESSERT

Ingredients

- ☐ 12 servings chocolate ganache
- ☐ 0.5 gal. mint chocolate chip ice cream softened
- ☐ 10 chocolate wafers crushed
- ☐ 12 servings garnishes: whipped cream sweetened thin

Equipment

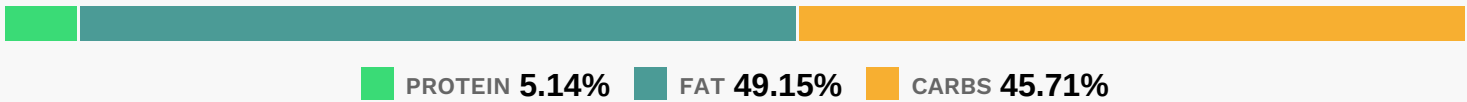
- ☐ baking paper
- ☐ oven
- ☐ wire rack

☐ springform pan

Directions

- ☐ Preheat oven to 35
- ☐ Grease and flour 3 (8-inch) round cake pans. Line with parchment paper. Prepare Devil's Food Cake Batter, and spoon into pans.
- ☐ Bake at 350 for 12 to 14 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes.
- ☐ Remove from pans to wire racks, peel off parchment paper, and cool completely (about 1 hour).
- ☐ Place 1 cake layer in a 9-inch springform pan. Top with one-third of ice cream (about 2 1/3 cups); sprinkle with half of crushed wafers. Repeat layers once. Top with remaining cake layer and ice cream. Freeze 8 to 12 hours.
- ☐ Remove cake from springform pan, and place on a cake stand or plate. Prepare Chocolate Ganache, and spread over top of ice-cream cake.
- ☐ Let stand 15 minutes before serving.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:16.42, Glycemic Load:2.37, Inflammation Score:-1, Nutrition Score:0.73695651733357%

Nutrients (% of daily need)

Calories: 42.23kcal (2.11%), Fat: 2.39g (3.68%), Saturated Fat: 1.25g (7.78%), Carbohydrates: 5g (1.67%), Net Carbohydrates: 4.77g (1.74%), Sugar: 2.88g (3.19%), Cholesterol: 4.67mg (1.56%), Sodium: 29.67mg (1.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.56g (1.13%), Manganese: 0.04mg (1.99%), Copper: 0.03mg (1.48%), Phosphorus: 13.45mg (1.35%), Iron: 0.23mg (1.29%), Vitamin B2: 0.02mg (1.16%), Magnesium: 4.45mg (1.11%)