



Mint-Chocolate Ice Cream Cake

READY IN



350 min.

SERVINGS



16

CALORIES



536 kcal

DESSERT

Ingredients

- 1 box cake mix
- 4 drops drop natural food coloring green
- 6 cups chocolate chips green with chocolate chips or chocolate swirl, slightly softened mint-flavored
- 2 tablespoons powdered sugar
- 1.5 cups whipping cream

Equipment

- bowl
- frying pan

- oven
- cake form
- aluminum foil

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Grease bottoms only of two 9-inch round cake pans; line bottoms with waxed paper. Make cake batter as directed on box. Spoon evenly into pans.
- Bake as directed on box for 9-inch rounds. Cool in pans 10 minutes.
- Remove from pans to cooling racks.
- Remove waxed paper. Cool completely, about 30 minutes.
- Line 9-inch round cake pan with foil. Spoon and spread ice cream evenly in pan. Cover with foil; freeze until completely frozen, about 2 hours.
- On serving plate, place 1 cake layer with rounded side down.
- Remove ice cream from pan; peel off foil.
- Place on top of cake. Top with remaining cake layer, rounded side up.
- In medium bowl, beat whipping cream, powdered sugar and food color on high speed until stiff peaks form. Frost side and top of cake with whipped cream. Freeze about 2 hours or until firm.
- Let stand at room temperature 10 minutes before serving.

Nutrition Facts

  
PROTEIN 1.34% **FAT 46.37%** **CARBS 52.29%**

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:3.7156521535438%

Nutrients (% of daily need)

Calories: 536.16kcal (26.81%), Fat: 28.24g (43.44%), Saturated Fat: 17.71g (110.69%), Carbohydrates: 71.66g (23.89%), Net Carbohydrates: 71.27g (25.92%), Sugar: 54.19g (60.21%), Cholesterol: 25.21mg (8.4%), Sodium: 241.28mg (10.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.83g (3.66%), Calcium: 131.13mg (13.11%), Phosphorus: 113.11mg (11.31%), Vitamin B2: 0.12mg (6.87%), Vitamin A: 327.99IU (6.56%), Potassium: 229.26mg

(6.55%), Folate: 22.86µg (5.72%), Vitamin B1: 0.08mg (5.27%), Iron: 0.69mg (3.86%), Vitamin B3: 0.76mg (3.81%), Vitamin E: 0.5mg (3.35%), Manganese: 0.06mg (3.1%), Vitamin D: 0.36µg (2.38%), Selenium: 1.64µg (2.35%), Vitamin B5: 0.17mg (1.75%), Vitamin B6: 0.03mg (1.63%), Vitamin K: 1.65µg (1.57%), Fiber: 0.39g (1.55%), Copper: 0.03mg (1.29%), Magnesium: 4.79mg (1.2%), Vitamin B12: 0.07µg (1.13%)