



## Mocha Java Ice Cream Cake

 Dairy Free

READY IN



265 min.

SERVINGS



25

CALORIES



121 kcal

DESSERT

### Ingredients

- 22 chocolate graham crackers crushed finely ( 3 cups crumbs)
- 0.5 cup butter melted (1 stick)
- 0.5 cup sugar
- 8 oz cool whip whipped topping thawed

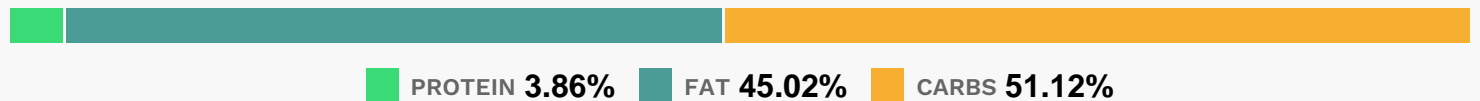
### Equipment

- oven
- baking pan

## Directions

- Preheat oven to 350F.
- Mix graham crumbs, margarine and sugar. Reserve 1-1/2 cups of the crumb mixture; press remaining crumb mixture firmly onto bottom of 13x9-inch baking pan.
- Bake 10 minutes.
- Remove from oven; cool completely.
- Spread half of the ice cream over crust.
- Sprinkle with 1 cup of the reserved crumbs; press lightly into ice cream. Top with remaining ice cream; cover with whipped topping.
- Sprinkle with remaining 1/2 cup crumbs. Freeze 4 to 6 hours or overnight until firm.
- Cut into 24 squares to serve. Store leftover squares in freezer.

## Nutrition Facts



## Properties

Glycemic Index:5.76, Glycemic Load:9.43, Inflammation Score:-1, Nutrition Score:1.2660869611022%

## Nutrients (% of daily need)

Calories: 120.6kcal (6.03%), Fat: 6.09g (9.37%), Saturated Fat: 1.98g (12.35%), Carbohydrates: 15.55g (5.18%), Net Carbohydrates: 15.13g (5.5%), Sugar: 8.97g (9.96%), Cholesterol: 0.18mg (0.06%), Sodium: 130.57mg (5.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.17g (2.35%), Vitamin A: 169.11IU (3.38%), Phosphorus: 32.64mg (3.26%), Iron: 0.52mg (2.89%), Vitamin B3: 0.48mg (2.38%), Vitamin B2: 0.04mg (2.36%), Vitamin B1: 0.03mg (2.02%), Magnesium: 8.04mg (2.01%), Calcium: 17.58mg (1.76%), Fiber: 0.42g (1.68%), Zinc: 0.25mg (1.66%), Folate: 5.98µg (1.5%), Vitamin E: 0.19mg (1.24%)