



OREO and Fudge Ice Cream Cake

READY IN



250 min.

SERVINGS



12

CALORIES



325 kcal

Ingredients

- ☐ 0.5 cup cream sauce hot warmed
- ☐ 3.9 ounce jell-o chocolate pudding instant
- ☐ 8 oreo cookies chopped
- ☐ 12 vanilla ice cream sandwiches
- ☐ 8 ounce cool whip whipped topping divided thawed

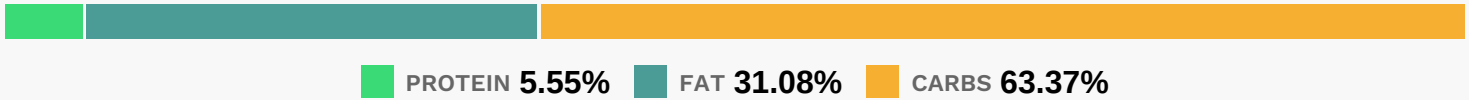
Equipment

- ☐ bowl
- ☐ whisk
- ☐ aluminum foil

Directions

- ☐ Pour fudge topping into medium bowl.
- ☐ Whisk in 1 cup COOL WHIP.
- ☐ Add dry pudding mix; stir 2 min. Stir in chopped cookies.
- ☐ Arrange 4 ice cream sandwiches, side-by-side, on 24-inch-long sheet of foil; top with half the COOL WHIP mixture. Repeat layers. Top with remaining sandwiches. Frost top and sides with remaining COOL WHIP. Bring up foil sides; double fold top and ends to loosely seal packet.
- ☐ Freeze 4 hours or until firm.

Nutrition Facts



Properties

Glycemic Index:5.08, Glycemic Load:15.8, Inflammation Score:-2, Nutrition Score:2.8100000023032%

Nutrients (% of daily need)

Calories: 324.61kcal (16.23%), Fat: 11.47g (17.64%), Saturated Fat: 4.71g (29.44%), Carbohydrates: 52.62g (17.54%), Net Carbohydrates: 51.98g (18.9%), Sugar: 32.73g (36.37%), Cholesterol: 15.2mg (5.07%), Sodium: 237.28mg (10.32%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.6g (9.21%), Calcium: 77.77mg (7.78%), Magnesium: 30.76mg (7.69%), Iron: 1.28mg (7.14%), Manganese: 0.1mg (5.1%), Potassium: 156.12mg (4.46%), Vitamin E: 0.63mg (4.17%), Vitamin A: 189.4IU (3.79%), Copper: 0.07mg (3.73%), Phosphorus: 33.9mg (3.39%), Vitamin K: 3.11µg (2.97%), Vitamin B2: 0.05mg (2.87%), Fiber: 0.64g (2.57%), Selenium: 1.24µg (1.78%), Vitamin B1: 0.02mg (1.59%), Folate: 5.95µg (1.49%), Vitamin B3: 0.26mg (1.29%), Zinc: 0.19mg (1.23%)