



Paula's Double Chocolate Ooey Gooey Butter Cake Ice Cream

READY IN



50 min.

SERVINGS



20

CALORIES



481 kcal

DESSERT

Ingredients

- 20 servings butter divided melted for greasing pan, plus 16 tablespoons (2 sticks)
- 20 servings ice-cream chocolate shell
- 3 tablespoons cocoa powder
- 20 servings cookie crumbs
- 8 ounce cream cheese softened
- 3 eggs divided
- 20 servings irish whiskey fudge hot
- 18.3 ounce chocolate cake mix

- 1 cup nuts chopped
- 1 Handful nuts
- 16 ounce powdered sugar
- 1 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- oven
- wire rack
- blender
- baking pan
- hand mixer
- stand mixer
- spatula

Directions

- Cut Ooey Goey Butter Cake into bite-sized pieces, adding it to chocolate ice cream. Crumble your choice of cookies and add to the ice cream while adding your choice of nuts.
- Add hot fudge to your desire and mix together.
- Preheat oven to 350 degrees F. Lightly butter a 13 by 9-inch baking pan.
- In a large bowl, combine the cake mix, 1 egg, and 8 tablespoons (1 stick) melted butter, and stir until well blended. Pat mixture into prepared pan and set aside. In a stand mixer, or with a hand mixer, beat the cream cheese until smooth.
- Add the remaining 2 eggs, and the cocoa powder. Lower the speed of the mixer, and add the powdered sugar. Continue beating until ingredients are well mixed. Slowly add the remaining 8 tablespoons (1 stick) of melted butter, and the vanilla, continuing to beat the mixture until smooth. Stir in nuts with a rubber spatula.
- Spread filling over cake mixture in pan.

Bake for 40 to 50 minutes. Be careful not to overcook the cake; the center should still be a little gooey when finished baking.

Let cake partially cool on a wire rack before cutting into pieces.

Nutrition Facts

PROTEIN 5.63% **FAT 43.09%** **CARBS 51.28%**

Properties

Glycemic Index:13.98, Glycemic Load:10.2, Inflammation Score:-5, Nutrition Score:8.842174001362%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg Epicatechin: 1.47mg, Epicatechin: 1.47mg, Epicatechin: 1.47mg, Epicatechin: 1.47mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 481.12kcal (24.06%), Fat: 24.09g (37.06%), Saturated Fat: 11.1g (69.41%), Carbohydrates: 64.5g (21.5%), Net Carbohydrates: 62.13g (22.59%), Sugar: 50.29g (55.88%), Cholesterol: 69.34mg (23.11%), Sodium: 346.18mg (15.05%), Alcohol: 0.07g (100%), Alcohol %: 0.06% (100%), Caffeine: 6.63mg (2.21%), Protein: 7.08g (14.16%), Phosphorus: 205.21mg (20.52%), Manganese: 0.33mg (16.68%), Copper: 0.33mg (16.32%), Vitamin B2: 0.25mg (14.83%), Magnesium: 53.74mg (13.43%), Calcium: 133.54mg (13.35%), Iron: 2.34mg (13%), Vitamin A: 591.78IU (11.84%), Selenium: 8.24µg (11.77%), Potassium: 332.54mg (9.5%), Fiber: 2.37g (9.49%), Folate: 35.57µg (8.89%), Zinc: 1.08mg (7.21%), Vitamin B5: 0.67mg (6.66%), Vitamin B1: 0.1mg (6.42%), Vitamin E: 0.8mg (5.3%), Vitamin B3: 0.97mg (4.86%), Vitamin B12: 0.28µg (4.74%), Vitamin B6: 0.09mg (4.36%), Vitamin K: 1.93µg (1.84%), Vitamin D: 0.26µg (1.76%)