



Peanutty Ice Cream Cookie Cake

READY IN



340 min.

SERVINGS



16

CALORIES



319 kcal

DESSERT

Ingredients

- 17.5 oz basic cookie mix chunk
- 0.3 cup topping hot
- 0.3 cup vegetable oil
- 1 eggs
- 4 cups whipped cream frozen softened
- 0.3 cup mrs richardson's butterscotch caramel sauce
- 1 cup peanuts

Equipment

- bowl
- frying pan
- oven
- knife
- baking pan
- aluminum foil
- springform pan

Directions

- Heat oven to 350°F. Lightly spray 10-inch springform pan with cooking spray. Or line 9-inch square baking pan with foil, leaving about 2 inches of the foil overhanging sides of pan; lightly spray with cooking spray.
- In large bowl, stir cookie mix, 2 tablespoons of the hot fudge topping, oil and egg until soft dough forms. Press dough in bottom and 1 inch up sides of pan.
- Bake 13 to 15 minutes or until top of crust is no longer shiny. Cool completely, about 1 hour.
- Spread ice cream over cookie crust. Freeze 2 hours.
- Remove from freezer.
- Drizzle with caramel topping and remaining hot fudge topping; sprinkle with peanuts. Freeze at least 2 hours or until firm.
- To serve, remove sides of springform pan or lift dessert using foil out of 9-inch pan.
- Let stand 10 minutes. Use hot wet knife to cut into wedges or squares. Store covered in freezer.

Nutrition Facts



PROTEIN 6.71% **FAT 44.52%** **CARBS 48.77%**

Properties

Glycemic Index:4.7, Glycemic Load:4.69, Inflammation Score:-2, Nutrition Score:4.9526086618071%

Nutrients (% of daily need)

Calories: 319.04kcal (15.95%), Fat: 15.76g (24.24%), Saturated Fat: 4.26g (26.61%), Carbohydrates: 38.84g (12.95%), Net Carbohydrates: 36.78g (13.37%), Sugar: 25.83g (28.7%), Cholesterol: 24.81mg (8.27%), Sodium: 98.83mg (4.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.34g (10.69%), Manganese: 0.27mg (13.48%), Phosphorus: 83.02mg (8.3%), Fiber: 2.06g (8.25%), Vitamin B3: 1.63mg (8.15%), Vitamin B2: 0.12mg (6.97%), Magnesium: 25.32mg (6.33%), Folate: 25.17µg (6.29%), Vitamin K: 6.53µg (6.22%), Calcium: 58.29mg (5.83%), Vitamin B1: 0.09mg (5.8%), Copper: 0.11mg (5.69%), Potassium: 171.63mg (4.9%), Vitamin B5: 0.41mg (4.08%), Vitamin E: 0.57mg (3.83%), Iron: 0.63mg (3.5%), Zinc: 0.51mg (3.39%), Selenium: 2.29µg (3.27%), Vitamin A: 157.08IU (3.14%), Vitamin B12: 0.16µg (2.72%), Vitamin B6: 0.05mg (2.68%)