



WHATSheATE



Pumpkin Ice Cream Torte with Ginger Crust

READY IN



45 min.

SERVINGS



12

CALORIES



576 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 12 servings candied spicy walnuts; 8
- ☐ 15 oz pumpkin chilled canned
- ☐ 1.3 cups caramel ice cream topping
- ☐ 1 cup chocolate ice cream topping hot
- ☐ 8 ounces gingersnap cookies crisp
- ☐ 2 teaspoons pumpkin pie spice
- ☐ 2 tablespoons sugar
- ☐ 1 quart whipped cream softened (see notes)

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ ziploc bags
- ☐ microwave
- ☐ rolling pin

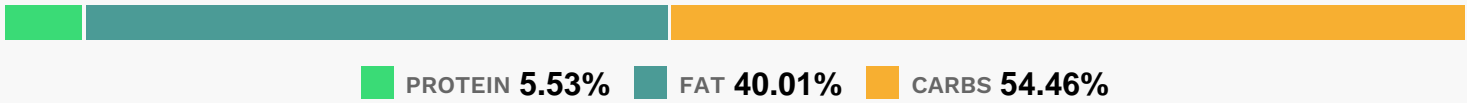
Directions

- ☐ Place about a third of the cookies in a zip-lock plastic bag, seal bag, and roll with a rolling pin until cookies are finely crushed; pour into a 9-inch cheesecake pan with removable rim (at least 2 in. tall). Repeat to crush remaining cookies (you need 1 3/4 cups total) and pour into pan.
- ☐ Add sugar and butter and mix. Press cookie mixture over bottom and about 1 inch up sides of pan.
- ☐ Bake crust in a 325 regular or convection oven until lightly browned, 10 to 12 minutes.
- ☐ Let cool about 5 minutes, then chill or freeze until cold, 5 to 10 minutes.
- ☐ In a chilled large bowl, mix pumpkin, pumpkin pie spice, and 1/4 cup of the caramel topping until smooth.
- ☐ Add ice cream and mix until blended.
- ☐ Working quickly, spoon about a third of the ice cream mixture into the cold crust.
- ☐ Drizzle with 2 tablespoons caramel topping and 2 tablespoons fudge sauce (if fudge sauce is too stiff, warm slightly in a microwave oven at full power (100%), stirring once, just until fluid, 15 to 30 seconds); sprinkle half the Candied Walnuts on top. Repeat with two more layers, omitting nuts on the top layer. Freeze until solid, about 5 hours, then cover and freeze up to 1 week.
- ☐ About 15 minutes before serving, remove sides from pan, set torte on a serving plate, and let stand in refrigerator to soften slightly.
- ☐ Cut into wedges.

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Serve with additional caramel topping and fudge sauce (warm and stir again if too stiff) to add to taste.

Nutrition Facts



Properties

Glycemic Index:10.92, Glycemic Load:12.41, Inflammation Score:-10, Nutrition Score:13.266956536666%

Nutrients (% of daily need)

Calories: 576.12kcal (28.81%), Fat: 25.91g (39.87%), Saturated Fat: 7.48g (46.78%), Carbohydrates: 79.35g (26.45%), Net Carbohydrates: 75.03g (27.28%), Sugar: 54.51g (60.57%), Cholesterol: 34.95mg (11.65%), Sodium: 496.04mg (21.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.06g (16.11%), Vitamin A: 5995.2IU (119.9%), Manganese: 0.51mg (25.58%), Fiber: 4.32g (17.28%), Vitamin B2: 0.29mg (17%), Calcium: 168.8mg (16.88%), Iron: 2.72mg (15.13%), Phosphorus: 145.85mg (14.58%), Potassium: 386.53mg (11.04%), Magnesium: 42.35mg (10.59%), Vitamin E: 1.59mg (10.59%), Copper: 0.2mg (10.18%), Vitamin B5: 0.74mg (7.42%), Vitamin K: 7.11µg (6.77%), Folate: 26.24µg (6.56%), Zinc: 0.93mg (6.18%), Vitamin B12: 0.37µg (6.14%), Vitamin B1: 0.09mg (5.87%), Selenium: 3.46µg (4.94%), Vitamin B3: 0.91mg (4.53%), Vitamin B6: 0.08mg (4.15%), Vitamin C: 2.21mg (2.68%), Vitamin D: 0.16µg (1.05%)