



Pumpkin Patch Ice Cream Dessert

READY IN



210 min.

SERVINGS



15

CALORIES



224 kcal

Ingredients

- 2 Tbsp butter melted
- 4 cups ice-cream chocolate shell softened
- 22 halloween oreo cookies divided
- 2 cups whipped cream softened
- 1.5 cups cool whip whipped topping thawed
- 15 servings decorations such as assorted halloween candies and decorating gel

Equipment

- bowl
- frying pan

- knife
- spatula
- springform pan

Directions

- Split 17 of the cookies, leaving filling on one side of each cookie. Finely crush the 17 split cookies without the filling.
- Place in medium bowl.
- Add butter; mix well. Press firmly onto bottom of 9-inch springform pan. Stand 15 of the split cookies with filling around side of pan, alternating filling sides facing in and out.
- Spread chocolate ice cream evenly over crust. Chop remaining 5 cookies; stir into vanilla ice cream.
- Spread over chocolate layer. Cover; freeze 3 hours or until firm.
- Run knife or metal spatula around side of pan to loosen dessert; remove side of pan.
- Spread or pipe whipped topping onto top of dessert. Using colored decorating gels, make pumpkin faces on orange filling on the split cookies around side of dessert and 2 remaining split cookies. Decorate as desired to resemble pumpkin patch with assorted candies and remaining split cookies.
- Serve immediately.

Nutrition Facts

■ PROTEIN **5.39%** ■ FAT **45.45%** ■ CARBS **49.16%**

Properties

Glycemic Index:7.4, Glycemic Load:7.21, Inflammation Score:-3, Nutrition Score:4.7386956214905%

Nutrients (% of daily need)

Calories: 224.35kcal (11.22%), Fat: 11.65g (17.93%), Saturated Fat: 5.74g (35.89%), Carbohydrates: 28.36g (9.45%), Net Carbohydrates: 27.31g (9.93%), Sugar: 21.61g (24.01%), Cholesterol: 19.86mg (6.62%), Sodium: 132.12mg (5.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.11g (6.22%), Iron: 2.48mg (13.78%), Vitamin B2: 0.16mg (9.4%), Manganese: 0.17mg (8.5%), Phosphorus: 78.49mg (7.85%), Calcium: 70.48mg (7.05%), Vitamin A: 293.2IU (5.86%), Copper: 0.11mg (5.56%), Magnesium: 21.52mg (5.38%), Vitamin K: 5.22µg (4.97%), Potassium: 172.21mg (4.92%), Vitamin E: 0.69mg (4.59%), Folate: 17.49µg (4.37%), Fiber: 1.06g (4.22%), Vitamin B1: 0.06mg (3.89%),

Vitamin B5: 0.35mg (3.52%), Selenium: 2.29µg (3.27%), Vitamin B12: 0.19µg (3.13%), Zinc: 0.46mg (3.09%), Vitamin B3: 0.57mg (2.83%), Vitamin B6: 0.03mg (1.68%)