



## Rich Witch

 Gluten Free

READY IN



370 min.

SERVINGS



10

CALORIES



319 kcal

SIDE DISH

## Ingredients

- 12 chocolate-flavored ice cream cones
- 11.1 oz jell-o no bake real cheesecake dessert
- 10 servings candies such as candy-coated chocolate pieces and string licorice assorted
- 1.5 cups milk cold
- 1 cup semi-sweet chocolate chips
- 8 oz cool whip whipped topping thawed

## Equipment

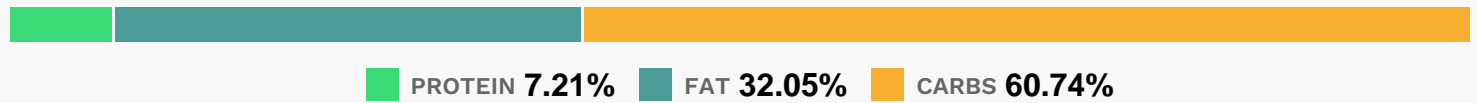
- bowl

- hand mixer
- ice cream scoop

## Directions

- Beat Filling
- Mix and milk in medium bowl with electric mixer on low speed just until blended. Beat on high speed 2 minutes.
- Add whipped topping; beat on low speed 30 seconds or until well blended. Gently stir in Crumb
- Mixture and chocolate chips.
- Freeze 6 hours or overnight until firm.
- Let stand at room temperature 10 to 15 minutes before serving. To serve, scoop frozen dessert onto each of 12 dessert plates with an ice cream scoop; top each with chocolate cone for the witch's hat. Decorate with candies as desired to create the witches' faces.

## Nutrition Facts



## Properties

Glycemic Index:8.06, Glycemic Load:0.88, Inflammation Score:-2, Nutrition Score:5.2904348425243%

## Nutrients (% of daily need)

Calories: 319.07kcal (15.95%), Fat: 11.52g (17.72%), Saturated Fat: 7.36g (45.99%), Carbohydrates: 49.11g (16.37%), Net Carbohydrates: 47.51g (17.28%), Sugar: 41.41g (46.02%), Cholesterol: 5.9mg (1.97%), Sodium: 191.08mg (8.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 15.71mg (5.24%), Protein: 5.83g (11.67%), Phosphorus: 149.74mg (14.97%), Copper: 0.27mg (13.68%), Manganese: 0.27mg (13.46%), Magnesium: 39.79mg (9.95%), Iron: 1.37mg (7.61%), Calcium: 74.35mg (7.44%), Selenium: 5.08µg (7.25%), Vitamin B2: 0.11mg (6.58%), Fiber: 1.6g (6.4%), Potassium: 187.51mg (5.36%), Zinc: 0.69mg (4.58%), Vitamin B12: 0.27µg (4.57%), Vitamin B1: 0.04mg (2.92%), Vitamin D: 0.4µg (2.68%), Folate: 9.96µg (2.49%), Vitamin B5: 0.22mg (2.17%), Vitamin B3: 0.43mg (2.15%), Vitamin K: 2.24µg (2.14%), Vitamin E: 0.28mg (1.83%), Vitamin B6: 0.04mg (1.75%), Vitamin A: 84.82IU (1.7%)