



## Salted Caramel Ice Cream Cone Cake

READY IN



390 min.

SERVINGS



8

CALORIES



794 kcal

DESSERT

### Ingredients

- 14 butter cookies italian thin ( waffle cookies)
- 0.5 cup mrs richardson's butterscotch caramel sauce
- 1 quart ice-cream chocolate shell softened
- 0.8 cup chocolate fudge sauce
- 0.5 teaspoon flaky sea salt
- 5 sugar cones
- 0.3 cup toffee bits
- 8 servings butter unsalted softened for the pan
- 1 quart vanilla-caramel swirl ice cream softened

## Equipment

- frying pan
- baking paper
- springform pan

## Directions

- Cut a 24-by-6-inch strip of parchment paper. Butter the side of an 8-inch springform pan, then line the side with the parchment; the paper will extend above the rim of the pan so you can build a tall cake. Cover the bottom of the pan with half of the pizzelle cookies, breaking them into smaller pieces as needed to cover the surface.
- Spread 1/4 cup fudge sauce over the cookies. Pack about half of the vanilla-caramel and chocolate ice cream into the pan, alternating scoops of each flavor, until the bottom is covered.
- Drizzle with 1/4 cup dulce de leche and sprinkle with 1/4 teaspoon sea salt. Top with the remaining pizzelle cookies, pressing gently to pack in the ice cream and create an even surface.
- Spread 1/4 cup fudge sauce over the pizzelle cookies. Top with scoops of the remaining vanilla-caramel and chocolate ice cream.
- Drizzle with the remaining 1/4 cup each dulce de leche and fudge sauce and sprinkle with the remaining 1/4 teaspoon sea salt. Arrange the ice cream cones, point-side up, on top. Freeze until firm, at least 6 hours or overnight.
- Remove the side of the springform pan and the parchment. Press the toffee bits into the side of the cake.
- Serve immediately or freeze for up to 2 days.
- Photograph by Kana Okada

## Nutrition Facts



PROTEIN 5.86% FAT 43.96% CARBS 50.18%

## Properties

Glycemic Index:34.26, Glycemic Load:35.37, Inflammation Score:-7, Nutrition Score:12.453913165175%

## Nutrients (% of daily need)

Calories: 793.54kcal (39.68%), Fat: 39.42g (60.64%), Saturated Fat: 22.61g (141.33%), Carbohydrates: 101.24g (33.75%), Net Carbohydrates: 98.19g (35.71%), Sugar: 77.36g (85.96%), Cholesterol: 110.99mg (37%), Sodium: 526.53mg (22.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.54mg (1.85%), Protein: 11.82g (23.63%), Vitamin B2: 0.55mg (32.13%), Calcium: 298.13mg (29.81%), Phosphorus: 281.99mg (28.2%), Vitamin A: 1200.81IU (24.02%), Potassium: 615.91mg (17.6%), Magnesium: 64.95mg (16.24%), Copper: 0.29mg (14.36%), Manganese: 0.28mg (14.08%), Vitamin B12: 0.84µg (13.97%), Vitamin B5: 1.39mg (13.92%), Fiber: 3.05g (12.18%), Zinc: 1.75mg (11.68%), Vitamin E: 1.64mg (10.97%), Iron: 1.58mg (8.79%), Selenium: 5.86µg (8.36%), Vitamin B1: 0.11mg (7.25%), Folate: 26.28µg (6.57%), Vitamin B6: 0.13mg (6.42%), Vitamin D: 0.55µg (3.65%), Vitamin B3: 0.48mg (2.4%), Vitamin C: 1.61mg (1.95%), Vitamin K: 1.98µg (1.89%)