



Toffee-Coffee Ice-Cream Torte

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



766 kcal

DESSERT

Ingredients

- ☐ 1 quart ice-cream chocolate shell softened
- ☐ 6 tablespoons rum / brandy / coffee liqueur divided
- ☐ 1.5 tablespoons cornstarch
- ☐ 12 ounce chocolate bar finely chopped
- ☐ 0.5 gallon whipped cream softened
- ☐ 1 tablespoon coffee instant
- ☐ 3 ounce ladyfingers
- ☐ 1 cup hot-brewed coffee

- ☐ 0.5 cup sugar
- ☐ 12 servings non-dairy whipped topping chopped

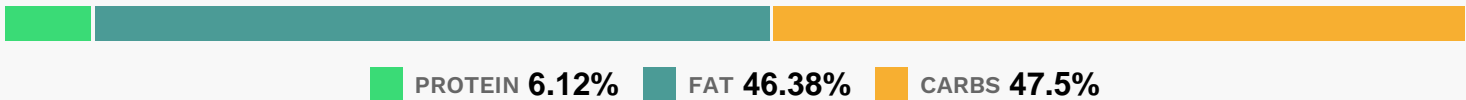
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ plastic wrap

Directions

- ☐ Line 2 (9- x 5-inch) loafpans with plastic wrap, allowing excess to hang over sides.
- ☐ Stir together 1 tablespoon coffee liqueur and instant coffee granules until dissolved.
- ☐ Combine coffee mixture, chocolate ice cream, and half of the chopped toffee in a large bowl. In a separate bowl, combine 1/2 gallon coffee ice cream and remaining chopped toffee.
- ☐ Spread half of chocolate ice-cream mixture evenly into 1 prepared loafpan; top with half of coffee ice-cream mixture. Repeat layers in remaining loafpan.
- ☐ Brush ladyfingers with 3 tablespoons coffee liqueur; place ladyfingers, brushed sides down, evenly over ice cream in loafpans. Fold plastic wrap over to seal; freeze at least 8 hours.
- ☐ Stir together brewed coffee, sugar, and cornstarch in a heavy saucepan over medium-high heat; cook, stirring constantly, until mixture starts to boil. Reduce heat to low, and cook 2 to 3 minutes or until thickened and clear.
- ☐ Remove from heat; cool. Stir in remaining 2 tablespoons liqueur; cover and chill coffee sauce until ready to serve.
- ☐ Invert tortes onto serving plates; remove and discard plastic wrap.
- ☐ Garnish, if desired.
- ☐ Serve with chilled coffee sauce.
- ☐ Note: For testing purposes only, we used Hershey's
- ☐ Heath Snack Bars.

Nutrition Facts



Properties

Glycemic Index:17.01, Glycemic Load:40.78, Inflammation Score:-7, Nutrition Score:16.85782645578%

Flavonoids

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg
Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.01mg, Myricetin:
0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin:
0.01mg

Nutrients (% of daily need)

Calories: 765.6kcal (38.28%), Fat: 39.4g (60.62%), Saturated Fat: 23.78g (148.62%), Carbohydrates: 90.81g
(30.27%), Net Carbohydrates: 85.58g (31.12%), Sugar: 73.16g (81.29%), Cholesterol: 112.82mg (37.61%), Sodium:
206.77mg (8.99%), Alcohol: 1.63g (100%), Alcohol %: 0.66% (100%), Caffeine: 46.03mg (15.34%), Protein: 11.7g
(23.39%), Vitamin B2: 0.6mg (35.58%), Phosphorus: 354.89mg (35.49%), Manganese: 0.7mg (35.24%), Copper:
0.65mg (32.63%), Calcium: 316.16mg (31.62%), Magnesium: 112.74mg (28.18%), Iron: 4.54mg (25.2%), Potassium:
750.12mg (21.43%), Vitamin A: 1045.89IU (20.92%), Fiber: 5.22g (20.88%), Zinc: 2.58mg (17.17%), Vitamin B12:
0.99µg (16.42%), Vitamin B5: 1.6mg (16.01%), Selenium: 6.98µg (9.97%), Vitamin B1: 0.13mg (8.75%), Vitamin B6:
0.14mg (6.99%), Folate: 26.49µg (6.62%), Vitamin E: 0.9mg (6.01%), Vitamin B3: 0.97mg (4.84%), Vitamin D: 0.47µg
(3.15%), Vitamin K: 2.95µg (2.81%), Vitamin C: 1.5mg (1.82%)