



Witch Hat Ice Cream Sandwiches

 Dairy Free

READY IN



125 min.

SERVINGS



12

CALORIES



329 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup butter softened
- 1 eggs
- 3 cups ice-cream chocolate shell
- 1 cup candy melts dark
- 1 serving sprinkles

Equipment

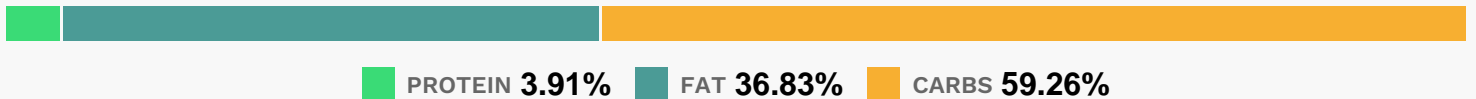
- bowl

- baking sheet
- oven
- plastic wrap
- cookie cutter

Directions

- Heat oven to 375°F. In medium bowl, stir cookie mix, butter and egg until soft dough forms. On lightly floured surface, roll dough to 1/4-inch thickness.
- Cut with 3- or 4-inch witch hat-shaped cookie cutter. On ungreased cookie sheet, place cutouts 1 inch apart.
- Bake 9 to 11 minutes or until edges are light golden brown. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- For each ice cream sandwich, press about 1/4 cup ice cream between 2 cookies. Wrap individually in plastic wrap. Freeze until firm, about 1 hour, or until serving time. Melt candy coating as directed on package; brush over one side of each ice cream sandwich. Decorate with sprinkles. Freeze until set.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:4.45, Inflammation Score:-3, Nutrition Score:2.49086956777%

Nutrients (% of daily need)

Calories: 329.26kcal (16.46%), Fat: 13.59g (20.91%), Saturated Fat: 5.52g (34.52%), Carbohydrates: 49.2g (16.4%), Net Carbohydrates: 48.8g (17.75%), Sugar: 33.42g (37.14%), Cholesterol: 24.86mg (8.29%), Sodium: 216.34mg (9.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.25g (6.5%), Vitamin A: 382.63IU (7.65%), Vitamin B2: 0.1mg (5.72%), Phosphorus: 44.02mg (4.4%), Calcium: 39.92mg (3.99%), Folate: 13.68µg (3.42%), Iron: 0.52mg (2.89%), Selenium: 1.95µg (2.79%), Vitamin B1: 0.04mg (2.72%), Potassium: 89.88mg (2.57%), Magnesium: 10.2mg (2.55%), Vitamin B5: 0.24mg (2.44%), Copper: 0.05mg (2.36%), Manganese: 0.05mg (2.36%), Vitamin B12: 0.13µg (2.24%), Vitamin E: 0.33mg (2.22%), Zinc: 0.24mg (1.59%), Fiber: 0.4g (1.58%), Vitamin B6: 0.03mg (1.25%), Vitamin B3: 0.24mg (1.22%)