

Venetian Icebox Dessert

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Servings: 12

*8 ounces frozen whipped topping, thawed and divided plastic wrap
6 cups vanilla bean ice cream, softened and divided
8 ounces mascarpone (or whipped cream) cheese
12 soft-baked milk chocolate cookies
6 tablespoons chocolate sauce, divided
decorative sprinkles (optional)*

Preparation Time: 30 minutes

Place the whipped topping out to thaw (about one hour). Line a deep loaf pan with plastic wrap, letting the wrap overhang the sides. Scoop ice cream into a bowl to soften (about 30 minutes).

In a bowl, whip the mascarpone and two cups of whipped topping until blended. Place six cookies on the bottom of the pan (breaking apart to fit, if needed). Spread evenly over the cookies: three cups of ice cream, 1-1/2 cups of the mascarpone mixture and two tablespoons of chocolate sauce. Repeat one more layer.

Bring up the sides of the plastic wrap and wrap tightly (Leave the dessert in the pan).

Freeze for four hours (or overnight) until firm.

Remove the dessert from the pan; invert onto a platter. Top evenly with the remaining one cup of whipped topping.

Slice and drizzle with the remaining two tablespoons of chocolate sauce and sprinkles (if desired).

Serve.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .