

Chocolate-Peanut Butter Ice Cream Cake

Tom Mullen - Port St. Lucie, FL

Servings: 4

*1 package (9.2 ounce)
bakery chocolate cake, cut
into quarters
1 quart chocolate ice
cream, softened
1 quart peanut butter ice
cream, softened
1/2 cup caramel sundae
topping, divided
1/4 cup chocolate-covered
espresso bits, divided*

Line a loaf pan with plastic wrap.

Slice the cake, then layer evenly in the bottom of the loaf pan.

Top with one quart of softened chocolate ice cream.

Freeze for 30 minutes.

Top with one quart of peanut butter ice cream and ten crushed peanut butter cookies.

Drizzle with caramel sundae topping. Sprinkle with espresso bits.

Freeze for one hour.

Slice the ice cream cake and serve.

Per Serving (excluding unknown items): 285 Calories; 15g Fat (43.6% calories from fat); 5g Protein; 37g Carbohydrate; 1g Dietary Fiber; 45mg Cholesterol; 100mg Sodium. Exchanges: 3 Fat; 2 1/2 Other Carbohydrates.