

# Chocolate-Peanut Ice Cream Cake

*Ladies Home Journal - Delicious Desserts*

## **Servings: 12**

*2 cups (about 38) finely crushed  
chocolate wafer cookies  
1/4 cup sugar  
1/2 cup butter, melted  
1 quart vanilla ice cream  
1 1/2 cups chocolate-covered peanuts,  
chopped  
1 quart chocolate ice cream  
1 recipe Chocolate and Peanut Butter  
Sauce (see recipe in Desserts/Ice  
Cream)  
chocolate-covered or plain peanuts  
(optional), chopped*

## **Preparation Time: 20 minutes**

## **Freeze Time: 5 hours 30 minutes**

Preheat the oven to 350 degrees.

For the crust: In a medium bowl, combine the crushed cookies and sugar. Drizzle with melted butter. Toss gently to coat. Press the mixture evenly onto the bottom and one to two inches up the side of a 9x3-inch springform pan. Bake for 8 to 10 minutes or until the crust is set. Cool on a wire rack for 15 minutes. Freeze for 30 minutes.

In a large chilled bowl, stir the vanilla ice cream with a wooden spoon until softened. Spread the softened ice cream on the frozen crust. Sprinkle with the chocolate-covered peanuts. Cover and freeze about one hour or until firm.

In another large chilled bowl, stir the chocolate ice cream with a wooden spoon until softened. Spread the softened ice cream on the layers in the pan. Cover and freeze for four hours.

Using a knife, loosen the crust from the side of the pan. Remove the side of the pan. Let the ice cream cake stand at room temperature for 20 to 25 minutes to soften slightly.

To serve, cut the cake in wedges and top with Chocolate and Peanut Butter Sauce and, if desired, chocolate-covered peanuts.

*TO MAKE AHEAD: Prepare the ice cream cake as directed through Step 4. Wrap in moisture- and vapor-proof wrap and freeze for up to one week. Loosen the crust from the side of the pan. Let stand at room temperature and serve as directed.*

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Per Serving (excluding unknown items): 357 Calories; 23g Fat (55.9% calories from fat); 6g Protein; 35g Carbohydrate; 1g Dietary Fiber; 57mg Cholesterol; 154mg Sodium. Exchanges: 1/2 Lean Meat; 4 1/2 Fat; 2 1/2 Other Carbohydrates.

## Per Serving Nutritional Analysis

Calories (kcal):	357	Vitamin B6 (mg):	.1mg
% Calories from Fat:	55.9%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	38.1%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.0%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	23g	Folacin (mcg):	11mcg
Saturated Fat (g):	13g	Niacin (mg):	1mg
Monounsaturated Fat (g):	7g	Caffeine (mg):	5mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	57mg	% Refused:	0 0%
Carbohydrate (g):	35g	<b>Food Exchanges</b>	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	6g	Lean Meat:	1/2
Sodium (mg):	154mg	Vegetable:	0
Potassium (mg):	286mg	Fruit:	0
Calcium (mg):	125mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	4 1/2
Zinc (mg):	1mg	Other Carbohydrates:	2 1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	652IU		
Vitamin A (r.e.):	178RE		

## Nutrition Facts

Servings per Recipe: 12

### Amount Per Serving

**Calories** 357 Calories from Fat: 200

### % Daily Values\*

<b>Total Fat</b> 23g	36%
Saturated Fat 13g	66%
<b>Cholesterol</b> 57mg	19%
<b>Sodium</b> 154mg	6%
<b>Total Carbohydrates</b> 35g	12%
Dietary Fiber 1g	4%
<b>Protein</b> 6g	
<b>Vitamin A</b>	13%
<b>Vitamin C</b>	1%
<b>Calcium</b>	12%
<b>Iron</b>	4%

\* Percent Daily Values are based on a 2000 calorie diet.