

Praline Ice Cream Cake

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Servings: 15

1 cup packed brown sugar
1/2 cup sour cream
2 tablespoons + 1/2 cup butter,
divided
2 teaspoons cornstarch
1 teaspoon vanilla extract, divided
2 cups vanilla ice cream, softened
2 eggs
1 1/2 cups all-purpose flour
1 cup graham cracker crumbs
2/3 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped pecans, toasted
whipped cream (optional)

Preparation Time: 20 minutes

Bake: 25 minutes

Preheat the oven to 350 degrees.

In a heavy saucepan, combine the brown sugar, sour cream, two tablespoons of butter and the cornstarch. Bring to a boil over medium heat, stirring constantly. Remove from the heat. Stir in 1/2 teaspoon of vanilla.

Melt the remaining butter; Place in a large bowl. Add the ice cream, stir to blend. Add the eggs, one at a time, beating well after each addition; stir in the remaining vanilla.

In another bowl, mix the flour, cracker crumbs, sugar, baking powder and salt. Gradually stir into the ice cream mixture.

Pour into a greased 13x9-inch baking pan. Drizzle with half of the sauce. Bake for 25 to 30 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

Add pecans to the remaining sauce. Spoon over the warm cake. Cool in the pan. If desired, serve with with cream.

Per Serving (excluding unknown items): 358 Calories; 20g Fat (48.9% calories from fat); 4g Protein; 43g Carbohydrate; 1g Dietary Fiber; 73mg Cholesterol; 345mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	358	Vitamin B6 (mg):	trace
% Calories from Fat:	48.9%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	46.9%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	4.2%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	20g	Folacin (mcg):	27mcg
Saturated Fat (g):	10g	Niacin (mg):	1mg
Monounsaturated Fat (g):	7g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	73mg	% Refused:	n n%
Carbohydrate (g):	43g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1
Protein (g):	4g	Lean Meat:	0
Sodium (mg):	345mg	Vegetable:	0
Potassium (mg):	146mg	Fruit:	0
Calcium (mg):	101mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	4
Zinc (mg):	1mg	Other Carbohydrates:	2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	633IU		
Vitamin A (r.e.):	163RE		

Nutrition Facts

Servings per Recipe: 15

Amount Per Serving

Calories 358 **Calories from Fat:** 175

% Daily Values*

Total Fat 20g	31%
Saturated Fat 10g	52%
Cholesterol 73mg	24%
Sodium 345mg	14%
Total Carbohydrates 43g	14%
Dietary Fiber 1g	3%
Protein 4g	
Vitamin A	13%
Vitamin C	0%
Calcium	10%
Iron	8%

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