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Mint Chocolate Chip Ice Cream/Devil's Food Sheet Ice Cream Cake

A delicious combination of mint chocolate chip ice cream and devil's food sheet cake. Perfect for any occasion or celebration.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 45 mins

Total Time: 75 mins

Recipe Yield: 1000 grams

Number of Servings: 12

Serving Size: 83 g

Ingredients

2 gal	mint chocolate chip ice cream
2 boxes	devil's food sheet cake mix
6 large	Eggs
1 c	Vegetable Oil

1.5 c	Water
2 tsp	mint extract
10 drops	green food coloring
1 c	Chocolate Chips

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Mixing

In a large mixing bowl, combine the devil's food sheet cake mix, eggs, vegetable oil, water, mint extract, and green food coloring. Mix until well combined.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Baking

Pour the batter into the prepared baking pan and spread it evenly.

Prep Time: 5 mins

Cook Time: 30 mins

Step 4

Cooling

Remove the cake from the oven and let it cool completely.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Spreading

Once the cake is cooled, spread the mint chocolate chip ice cream evenly over the top of the cake.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Sprinkling

Sprinkle the chocolate chips over the ice cream layer.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Freezing

Place the cake in the freezer for at least 4 hours or until the ice cream is firm.

Prep Time: 0 mins

Cook Time: 127 mins

Step 8

Cooling

Remove the cake from the freezer and let it sit at room temperature for a few minutes before serving.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 4 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	6 mcg	250%	250%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	8 mg	0.8%	0.8%
Iron	10 mg	125%	55.56%
Potassium	2 mg	0.06%	0.08%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events

Christmas

Easter

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Game Day

Cuisines

Italian

Chinese

Indian

Meal Type

Lunch

Dinner

Course

Desserts

Difficulty Level

Easy

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