



Brownie-Bottomed Ice Cream Cake



1/9th of pan: 187 calories, 3.5g total fat (1.5g sat fat), 308mg sodium, 38.5g carbs, 4g fiber, 19g sugars, 5.5g protein

Green Plan [SmartPoints](#)® value 8*

Blue Plan (Freestyle™) [SmartPoints](#)® value 8*

Purple Plan [SmartPoints](#)® value 8*

Prep: 5 minutes **Cook:** 20 minutes

Cool: 1 1/2 hours **Freeze:** 3 hours

More: [Dessert Recipes](#), [Vegetarian Recipes](#), [5 Ingredients or Less](#), [Four or More Servings](#)

Ingredients

- 1 3/4 cups moist-style devil's food cake mix (about 1/2 box)
- 1 cup canned pure pumpkin
- 1 1/2 pints light vanilla ice cream with about 300 calories per pint (like [the kind by Enlightened](#))
- 2 tbsp. rainbow sprinkles

Directions

Preheat oven to 400 degrees. Spray an 8" X 8" baking pan with nonstick spray.

In a large bowl, mix cake mix with pumpkin until smooth and uniform. (Batter will be thick.) Spread batter into the baking pan, and smooth out the top. Bake until a toothpick inserted into the center comes out clean, 18 - 20 minutes.

Let cool completely, about 1 1/2 hours. When about 30 minutes remain, remove ice cream from the freezer and allow to soften.

Spread ice cream over brownie layer, and top with sprinkles. Freeze until ice cream is firm, about 3 hours.

MAKES 9 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.