Peppermint Ice Cream Cake

3 cups crispy rice cereal
7 oz. sugar-free chocolate candy bar
1/2 cup low fat margarine
1/2 gallon sugar-free peppermint ice cream, softened
2 cups lite whipped topping
Crushed sugar-free peppermint candies

Place cereal in a large bowl. Grate or shave 2 tbsp. of chocolate from candy bar; set aside. In a heavy saucepan, melt margarine and remaining chocolate. Pour over cereal and stir to coat. Press into the bottom of a greased 10" spring form pan. Freeze for 30 minutes. Spoon ice cream over crust. Freeze for 15 minutes. Spread with whipped topping; sprinkle with the shaved chocolate. Cover and freeze for several hours or overnight. Top with candy. Remove cake from freezer 5-10 minutes before serving. Remove sides of pan; cut with a sharp knife and serve immediately.

If unable to find sugar-free peppermint ice cream, substitute with sugar-free vanilla ice cream. To add peppermint flavor, crush sugar free peppermint candies and mix with the vanilla ice cream. Makes 10 servings.

Special Note: sugar-free ice cream and candy sweetened with sorbitol may cause abdominal cramping and gas in sensitive individuals.

Nutrition Information per serving: Calories 301; Protein 7 grams; Fat 16 grams; Sodium 230 mg