

chattavore

HOMEMADE ICE CREAM CAKE

Prep Time: 30 minutes

Cook Time: 3 hours (includes freezing)

Yield: 8-12 servings (could get more-just depends on how much ice cream everyone wants!)

- 1 bag Snickers minis - chopped
- 1.5 quarts vanilla ice cream
- 6 ounces chocolate sandwich cookies
- 3 tablespoons unsalted butter, melted
- 1/3 cup chocolate chips
- 1 quart chocolate ice cream
- 1/2 cup heavy cream
- 1 tablespoon powdered sugar

For the ganache

- 1/3 cup heavy cream
- 4 1/2 ounces chocolate chips (about 1/2 cup + 1 tablespoon)

1. Wrap the outside of a 10-inch springform pan with aluminum foil.
2. Soften the vanilla ice cream. Scoop 2/3 of it into a large bowl. Add one cup of the chopped Snickers and mix until well combined. Spread into the springform pan. Place in freezer along with the remaining ice cream.
3. Place the chocolate sandwich cookies into a food processor along with the butter and the chocolate chips. Process until well combined and no large chunks of cookie remain. Dump into the springform pan on top of the vanilla ice cream layer. Spread to the edges of the pan and press the crumbs down to compress. Return to freezer.
4. Soften the chocolate ice cream. Scoop it into a large bowl (you will only need 1/3 of a 1.5 quart container) and add a cup of the chopped Snickers. Mix to thoroughly combine. Spread on top of the cookie crumb layer in the pan. Return to the freezer.
5. Make the ganache: Heat the cream in a small saucepan until just bubbling. Pour over the chocolate chips in a small bowl and allow to sit for a few seconds, then whisk until smooth. Spread the ganache over the cake and freeze until completely set.
6. Pour the heavy cream in a mixing bowl and sprinkle the sugar over the top. Beat until medium peaks form. Pipe or dollop the cream on top of the cake (if you don't have piping bags, gallon size zipper bags with the corners cut out work great. You can also just use a spoon to make little dots of whipped cream on the cake!). Sprinkle the remaining Snickers around the top of the cake. Freeze until ready to serve.

Notes

Total time is approximate and includes time needed to freeze the cake between steps. This is a great cake to start a day or two ahead of time! You can make this cake with any flavor(s) of ice cream that you'd like, and you can use 2 1/2 cups of any mix-ins you want-or omit mix-ins altogether. It's completely up to you!