

Ice Cream Layer Cake

This Ice Cream Layer Cake is a GREAT Celebration Cake or a "Summer is Here Cake". There is no baking, no frosting, just fun planning and assembling. You can get creative and make it your own or customize it for a special person's birthday. It's beautiful and super easy to make. Just get yourself an offset spatula and a springform pan, then plan a shopping trip. I chose the standard box of 6 ice cream sandwiches for my 9 1/2" cake by cutting each sandwich into 5 pieces. Choose two different complementary ice cream flavors and a box of Oreo cookies.

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| 1 cup | chocolate cookie crumbs (about 12 Oreo cookies) | 30+ ounces | Ice cream Flavor 1 |
| | | 30+ ounces | Ice cream Flavor 2 |
| 2 Tablespoons | melted butter | | |
| 6 | ice cream sandwiches | | |

- 1 Crumble chocolate cookie crumbs in food processor. Add melted butter and process again. Set aside.
- 2 Find a space in your freezer to keep going back to after each addition. Start by placing the springform pan in the freezer to get it cold. Crumble the Oreo cookies for your crust. Keep the ice cream sandwiches in the freezer; take out two at a time to cut and place in the springform pan. Place the first ice cream flavor on the counter to soften.
- 3 Cut the Ice Cream Sandwiches in 5 equal pieces or 30 pieces for the box of 6 sandwiches, which was enough for a 9 1/2" springform pan. Line up the ice cream sandwich pieces on the edge of the springform pan next to each other. Space them out, so that you have enough to go around. FREEZE!
- 4 Press Oreo cookie crumbs in between the ice cream sandwiches with a jar lid to press the crumbs into the pan.
- 5 Dollop the first flavor of softened ice cream all throughout the cake. DO NOT SPREAD until you have all the dollops in place.
- 6 Then, using an offset spatula, smooth the first ice cream into all the spaces and smooth out the top using a circular motion and rotating the springform pan. FREEZE this layer for 20 minutes and soften the ice cream for the top layer.
- 7 Dollop the softened second layer on top of the first layer. Spread in a circular motion while rotating the pan. Dollop enough ice cream until it reaches the top of the ice cream sandwiches and then smooth out the top layer until smooth. FREEZE now for 2 hours before serving.
- 8 To serve, place the Ice Cream Layer Cake on a cake plate, open the springform pan and a beautiful cake appears. When serving, cut a slice every two ice cream sandwich pieces, giving you 15 servings.

Servings: 15

Preparation Time: 35 minutes

Inactive Time: 2 hours

Total Time: 3 hours

Nutrition Facts

Nutrition (per serving): 327 calories, 157 calories from fat, 18g total fat, 65.7mg cholesterol, 155.4mg sodium, 294.3mg potassium, 38.4g carbohydrates, 1.2g fiber, 31.9g sugar, 5.4g protein.

Source

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Source: Family Circle Magazine, circa 1980s

