

STRAWBERRY SHORTCAKE ICE CREAM CAKE



Life &
Sprinkles
BY TARYN CAMP

The easiest ice cream cake ever. This is a semi-homemade cake that you can easily make at home and customize with your favorite flavors, cake and toppings! Perfect for parties and celebrations.

INGREDIENTS

- 1 box cake mix or your favorite cake recipe
- 1/2 gallon of your favorite ice cream, left out for about 1/2 hour to get "melty"
- 1 1/4 c heavy cream
- 1/2 c powdered sugar
- 1 tsp vanilla
- Crushed Biscoff cookies
- Sprinkles and decorations

DIRECTIONS

1. Bake the cake according to the package or recipe. You'll be making ONE 8" round cake and probably have leftover batter to use for cupcakes or another cake. Let it cool completely.
2. Line another 8" pan with plastic wrap. Fill it with the ice cream of your choice. Make sure the ice cream is melty, not melted. I filled mine all the way because I like a little more ice cream than cake. Put it in the freezer to set completely.
3. Take the ice cream layer out of the freezer and add it to the top of the cake layer. Let it sit for a couple of minutes so that you'll be able to smooth it. Using an offset spatula or scraper, smooth the outside of the cake. (Just the ice cream part). Put it back in the freezer for a few minutes.
4. Meanwhile, make the whipped cream or you can use buttercream instead. For the whipped cream, beat the heavy cream until you see bubbles. Add in the powdered sugar and vanilla and beat until stiff peaks form.
5. Remove the cake from the freezer and add a whipped cream border. I used a 1M tip.
6. Add the sprinkle and crushed cookies. Serve immediately or freeze until ready.