



## EVERY OCCASION ICE CREAM CAKE

**PREPARATION TIME:** 40 minutes, plus freezing time.

Best prepared the day before.

**SERVINGS:** 10 - 12

### INGREDIENTS

3-4 tbsp. melted butter or margarine

1 packet of sweet biscuits (to line base)  
– 2 packets if lining the side and adding to the ice cream cake layers

2L of chocolate ice cream

2L of vanilla ice cream

4 chocolate bars of your choice



### METHOD

1. Grease and line the base and sides of a springform pan with baking paper.
2. Place biscuits in a zip lock bag, seal and crush into large crumbs using a rolling pin. Alternatively you can place the biscuits in a food processor and process until most of the big pieces are broken up. *Don't process too fine the bigger the crumbs the crunchier the base.*
3. Add a little melted butter to the biscuit crumbs and press into the pan. *If you like some crunch in your ice cream, add the crushed biscuits to the side of the pan too.*
4. Cover with plastic wrap and place pan in the freezer for 15 minutes to set.

5. Put the chocolate ice cream in a large bowl. Set it aside to soften slightly. *The softer the ice cream is, the easier it is to work with, but it will take longer to set so don't allow the ice cream to melt.*
6. For added crunch stir biscuit crumbs through the chocolate ice cream.
7. Spread the chocolate ice cream over the base of the pan. Smooth the surface.

*If you want the different layers to show clearly then place the chocolate layer in the freezer first.*

*If you are in a rush then put the second layer (steps 9-12) straight on top of the chocolate layer and refreeze overnight, the layers will not show as clearly.*

8. Cover with plastic wrap and place in the freezer for 2 hours or until firm.
9. Transfer the vanilla ice cream to a large bowl. Set aside to soften slightly.
10. Chop up chocolate bars roughly.
11. Stir some chopped up chocolate bar through the vanilla ice cream. Be sure to reserve enough chocolate bars to decorate the top of the ice cream cake.
12. Spoon the vanilla ice cream over the chocolate ice cream, smooth the top. Cover with plastic wrap and place in the freezer overnight or until firm.
13. Before serving remove ice cream cake from pan and place on a serving dish. Decorate top of cake with leftover chocolate bar.

## ADAPTED FROM

<http://www.taste.com.au/recipes/23543/chocolate+and+honeycomb+ice+cream+cake+with+hot+fudge+sauce>

## NOTES

I have made this cake many times and have used different biscuits and chocolate bars with great success.

Violet Crumble or Mint chocolate or Flake chocolate are always popular choices as the chocolate bars to add to the vanilla layer.

I make my own Anzac biscuits or homemade chocolate biscuits for the base which have been very popular. Arnott's Butternut Snap Cookies (as suggested in the original Taste recipe) or commercial brand sweet chocolate biscuits also work well.

## SHARED BY

Jody

