



DESCRIPTION

This no bake cake is perfect for a birthday celebration! Get cooking with Carrie as she shows you how to prepare an amazing ice cream cake.

INGREDIENTS

- 1 package of cookie wafers
- 1/2 gallon ice cream
- 2 cups of fresh fruit
- fresh strawberries or extra cookies for garnish

TOOLS

- parchment paper
- springform pan
- ice cream scoop
- spatula
- serving platter

DIRECTIONS

1. Spread 1/2 of your ice cream into a springform pan. If you don't have a spring form pan at home, you can always use a regular cake pan or even a bread pan but you'll need to run the sides of the finished cake pan under hot water for the cake to release easily.
2. After you lay down your first layer of ice cream, sprinkle 1/2 of the crushed cookies on top, all around the surface.
3. Use sliced fruit for your next layer.
4. Take the remaining ice cream and spread it evenly over the cookies and fruit.
5. Sprinkle the remaining crushed cookies on the cake.
6. Now that the cake is assembled, cover the surface with a large piece of waxed paper and press down evenly around the top of the cake so the layers come together.
7. Put it in the freezer for at least 4 hours or overnight.
8. When you are ready to serve your cake, remove it from the freezer and take off the waxed paper covering. Release the springform pan. Run your spatula around the edges. Place your cake on your surface.
9. Place a serving platter on top of the cake pan and quickly and carefully flip your cake over.
10. Use your spatula to help slide off the piece on the top of the cake.

Did you know there's a free web video for this activity with step-by-step instructions?
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COOKING
ICE CREAM CAKE
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11. Garnish the top of the cake with some cookies.
12. Add some fresh fruit, and add some candles.
13. Put it back in the freezer until it's ready to serve!

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