

Choco Fever Dream

Brownie Ice Cream Cake – Easy Dessert Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1/3 cup unsweetened cocoa powder
- [ ] 1/2 cup all-purpose flour
- [ ] 1/4 tsp salt

Ice Cream Layer

- [ ] 2 pints vanilla ice cream, softened
- [ ] 2 tbsp milk (optional, to thin)

Chocolate Glaze

- [ ] 4 oz dark chocolate, chopped
- [ ] 2 tbsp butter
- [ ] 1 tsp corn syrup (optional for shine)

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch springform pan and line the bottom with parchment.
2. In a bowl, whisk melted butter with sugar, then add eggs one at a time, stirring gently. Mix in vanilla, cocoa, flour, and salt until just combined.
3. Spread the batter evenly in the pan and bake for 12-15 minutes, until the edges are set but the center is still a bit soft. Let it cool completely on a wire rack.
4. Line the pan with plastic wrap, then spread the softened ice cream over the cooled brownie, smoothing the top. Freeze for at least 2 hours.
5. For the glaze, melt dark chocolate and butter together over a simmering pot, stirring until silky; add corn syrup if using. Let it cool slightly, then pour over the frozen cake, allowing it to drizzle down the sides.
6. Return the cake to the freezer for 20 minutes to set the glaze. When ready, remove from the pan, slice with a warm knife, and serve.

Nutrition per serving

380 kcal	5 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the brownie seems too dense, reduce baking time by a minute.
- Use a metal spatula to spread the ice cream evenly for a smooth surface.
- For extra sparkle, sprinkle edible gold dust on the glaze.