

Choco Fever Dream

Copycat Dairy Queen Ice Cream Cake

30 min Prep time	**20 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake Layers

- [ ] 1 box chocolate cake mix
- [ ] 1 cup water
- [ ] 1/2 cup vegetable oil
- [ ] 2 large eggs
- [ ] Pinch of salt

Ice Cream Layer

- [ ] 1 quart vanilla soft-serve ice cream, softened

Chocolate Glaze

- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1/4 cup heavy cream
- [ ] 2 tbsp unsalted butter
- [ ] 1 tsp vanilla extract

Optional Finishes

- [ ] 2 tbsp caramel sauce
- [ ] 1/4 cup chopped toasted almonds
- [ ] Rainbow sprinkles

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
2. Mix the chocolate cake batter according to the package, pour into the prepared pan, and bake for 18-20 minutes until a toothpick comes out clean.
3. Allow the cake to cool completely, then crumble it finely with your hands; this creates a crust for the ice cream.
4. Press the cake crumbs into the bottom of the pan, then spread the softened vanilla ice cream evenly over the crumbs, smoothing the top.
5. Freeze the pan for 30 minutes to firm up the ice cream layer.
6. While the cake is chilling, melt the chocolate chips with heavy cream, butter, and vanilla in a saucepan over low heat, stirring until smooth.
7. Pour the warm chocolate glaze over the frozen ice cream, letting it drip down the sides; tap the pan gently to settle the glaze.
8. If using, drizzle caramel sauce, sprinkle chopped almonds and sprinkles on top, then return to the freezer for another 20 minutes.

9 Remove the cake from the freezer, let it sit 5 minutes at room temperature, then lift from the pan using the parchment paper and slice.

Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the smoothest glaze, work over a double boiler to avoid scorching.
- If the ice cream becomes too soft while spreading, return it to the freezer for a few minutes.
- You can replace vanilla ice cream with a dairy-free alternative; just ensure it stabilizes well.