

Choco Fever Dream

Easy Ice Cream Sandwich Cake

20 min Prep time	**20 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Cake Layers

- [ ] 2 boxes vanilla cake mix (or homemade sponge), prepared and baked
- [ ] 1/4 cup milk (if using mix)
- [ ] 3 large eggs

Filling & Frosting

- [ ] 1½ quarts vanilla ice cream, softened
- [ ] 1 cup heavy whipping cream, whipped
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] ½ cup chocolate ganache (optional)
- [ ] Fresh berries for garnish
- [ ] Crushed cookies or sprinkles

Instructions

1. Bake the cake layers according to package directions, let them cool completely, then level them with a knife.
2. Spread a thin blanket of softened ice cream over the first cake layer, then place the second layer on top; repeat until all layers are stacked.
3. Wrap the assembled cake tightly in plastic wrap, then coat the outside with a smooth layer of whipped cream. Return to the freezer for at least 3 hours.
4. After the cake is firm, drizzle with chocolate ganache, scatter fresh berries, and finish with a dusting of crushed cookies.
5. Let the cake sit at room temperature for 5-10 minutes before slicing with a warm knife for clean cuts.

Nutrition per serving

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

Tips & notes

- If the ice cream is too hard, let it sit out for a minute before spreading.
- For a moister cake, brush each layer lightly with simple syrup.
- Experiment with almond milk ice cream for a nutty twist.