

Choco Fever Dream

No Bake Oreo Ice Cream Cake

15 min Prep time	**15 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 2 cups (about 24) Oreo cookies, finely crushed
- [ ] 4 tbsp unsalted butter, melted

Filling

- [ ] 1½ quarts vanilla ice cream, softened
- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract

Topping

- [ ] ¼ cup chocolate syrup
- [ ] ½ cup crushed Oreo cookies
- [ ] Optional: sprinkles or shaved chocolate

Instructions

1. Break the Oreos into a large zip-top bag, seal, and crush with a rolling pin until fine. Add melted butter, mix until the crumbs are lightly coated.
2. Press the crumb mixture firmly into the bottom of a 9-inch springform pan, creating an even crust. Place the pan in the freezer while you prepare the filling.
3. In a mixing bowl, whisk softened vanilla ice cream with the heavy cream, powdered sugar, and vanilla extract until smooth. Fold in half of the crushed Oreos for extra texture.
4. Pour the ice-cream mixture over the chilled crust, spreading evenly. Return the pan to the freezer and freeze for at least 3 hours, or until firm.
5. Before serving, drizzle chocolate syrup over the top, sprinkle the remaining crushed Oreos, and add any optional sprinkles. Let the cake sit at room temperature for 5 minutes, then release from the springform and slice.

Nutrition per serving

410 kcal	6 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust feels crumbly, add an extra tablespoon of melted butter.
- For a richer flavor, fold in mini chocolate chips with the ice cream.
- Keep the knife warm under hot water for cleaner cuts.