



Long Livo

Brownie Ice Cream Cake – Easy Dessert Recipe

20 min

Prep time

8

Servings

15 min

Cook time

Easy

Difficulty

35 min

Total time

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

Calories

5 g

Protein

38 g

Carbs

22 g

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.