



Long Livo

# Cookies and Cream Ice Cream Cake

**20 min**

Prep time

**Easy**

Difficulty

**20 min**

Total time

**American**

Cuisine

**8**

Servings

**Dessert**

Course

## Ingredients

### Cookie Crust

- ☐ 2 cups chocolate sandwich cookies, crushed
- ☐ 1/4 cup melted butter
- ☐ 2 tbsp sugar

### Ice Cream Layer

- ☐ 1½ quarts vanilla ice cream, softened

- ☐ 1 tsp vanilla extract
- ☐ 2 tbsp heavy cream (optional, for extra softness)
- ☐ ½ cup crushed cookies for mixing

### Garnish

- ☐ Whole chocolate cookies
- ☐ Optional fresh berries

## Instructions

- 1 Combine crushed cookies, melted butter, and sugar in a bowl; press firmly into the bottom of a 9-inch springform pan to form an even crust.
- 2 Place the crust in the freezer while you prepare the ice cream mixture.
- 3 Whisk softened vanilla ice cream with vanilla extract and heavy cream until smooth; fold in additional crushed cookies for texture.
- 4 Spread the ice cream mixture evenly over the chilled crust, smoothing the top with a spatula.
- 5 Top with whole chocolate cookies and a few extra crumbs; cover the pan tightly with plastic wrap.
- 6 Freeze for at least 4 hours, or overnight for best results.
- 7 When ready to serve, run a warm knife along the edge, release the springform, and let the cake sit 5 minutes before slicing.

## Nutrition per serving

**350 kcal**

Calories

**5 g**

Protein

**38 g**

Carbs

**18 g**

Fat

### **Tips & notes**

- If you prefer a richer base, add a tablespoon of melted caramel to the crust mixture.
- For a chocolate-mint twist, sprinkle crushed mint chocolate chips into the ice cream layer.
- Make ahead: assemble the cake up to the freezing stage and store sealed in the freezer.