



Long Livo

Copycat Dairy Queen Ice Cream Cake

30 min

Prep time

8

Servings

20 min

Cook time

Medium

Difficulty

50 min

Total time

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

Calories

6 g

Protein

48 g

Carbs

22 g

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.