



Long Livo

Easy Ice Cream Sandwich Cake

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

12

Servings

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

Calories

5 g

Protein

38 g

Carbs

22 g

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.