



Long Livo

Frozen Brownie Ice Cream Cake

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

8

Servings

Dessert

Course

Ingredients

Brownie Base

- ☐ 1 ½ cups brownie mix (preferably dark chocolate)
- ☐ ¾ cup water
- ☐ ¼ cup melted butter

Ice Cream Layer

- ☐ 2 pints vanilla ice cream, softened

- ☐ 2 tbsp sugar (optional, adjust to taste)

- ☐ 1 tsp lemon zest

Ganache & Finish

- ☐ ½ cup dark chocolate chips
- ☐ ¼ cup heavy cream
- ☐ Pinch of sea salt

Instructions

- 1 In a bowl, combine brownie mix, water, and melted butter; stir until smooth and spread into the bottom of a springform pan.
- 2 Bake the brownie layer at 350°F for 12-15 minutes until set but still soft; let it cool completely.
- 3 Meanwhile, whisk softened ice cream with sugar and lemon zest until light; pour over the cooled brownie base, smoothing the top.
- 4 Cover the pan with plastic wrap and freeze for at least 3 hours, or until firm.
- 5 For the ganache, heat heavy cream until just simmering, pour over chocolate chips, stir until glossy, then pour over the frozen cake.
- 6 Sprinkle a pinch of sea salt, return to freezer for 30 minutes to set the ganache, then release from the pan and serve.

Nutrition per serving

420 kcal

Calories

6 g

Protein

45 g

Carbs

25 g

Fat

Tips & notes

- Ensure the brownie layer is completely cool before adding ice cream to prevent melting.
- If the ice cream is too hard, let it sit at room temperature for 5-10 minutes before mixing.
- For an extra shine, warm the ganache slightly before pouring.