



Long Livo

Ice Cream Birthday Cake – Copycat Dairy Queen Recipe

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

8

Servings

Dessert

Course

Ingredients

Base Layer

- ☐ 2 cups yellow cake crumbs
- ☐ 1/4 cup melted butter

Ice Cream Filling

- ☐ 1½ quarts premium vanilla ice cream, softened
- ☐ 1 cup whole milk
- ☐ 2 tsp pure vanilla extract

Soft-Serve Swirl

- ☐ 2 cups softened vanilla ice cream

- ☐ 1/2 cup milk

- ☐ 1 tsp vanilla

Toppings

- ☐ 1/2 cup chocolate fudge sauce, warmed
- ☐ Fresh strawberries, sliced
- ☐ Rainbow sprinkles
- ☐ Crushed walnuts (optional)

Instructions

- 1 Combine cake crumbs with melted butter, press firmly into the bottom of a springform pan to form an even base.
- 2 In a large bowl, whisk softened vanilla ice cream, whole milk, and vanilla until smooth and slightly airy.
- 3 Spread half of the ice cream mixture over the crumb base, smoothing with a spatula.
- 4 For the soft-serve swirl, blend the second batch of ice cream with milk and vanilla, then pipe or drizzle in a swirling pattern over the first ice cream layer.
- 5 Top with the remaining ice cream mixture, covering the swirl, and smooth the surface.
- 6 Cover the cake tightly and freeze for at least 1½ hours, then drizzle fudge, add berries, sprinkles, and nuts just before serving.

Nutrition per serving

420 kcal

Calories

6 g

Protein

45 g

Carbs

22 g

Fat

Tips & notes

- Keep the cake level; a flat pan helps even layers.
- If ice cream gets too soft, return it to the freezer for a few minutes before spreading.
- Feel free to replace the cake crumbs with crushed cookies for a different flavor.