



Long Livo

Ice Cream Sandwich Cake Recipe

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

8

Servings

Dessert

Course

Ingredients

Cake Layers

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ cups sugar
- ☐ 1 cup milk
- ☐ ½ cup melted butter
- ☐ 3 large eggs
- ☐ 2 tsp baking powder
- ☐ 1 tsp vanilla extract

- ☐ Pinch of salt

Ice Cream Filling

- ☐ 2 pints vanilla ice cream, softened
- ☐ 2 tbsp honey
- ☐ 1 tsp lemon zest
- ☐ ¼ tsp sea salt

Decoration

- ☐ 1 cup cookie crumbs
- ☐ Extra honey for drizzling

Instructions

- 1** Preheat oven to 350°F (180°C). Grease a 9-inch round pan and line with parchment.
- 2** Whisk dry ingredients together, then fold in wet ingredients until smooth; pour batter into pan.
- 3** Bake 20-25 minutes until golden and a toothpick comes out clean; let cool completely on a rack.
- 4** Slice the cake horizontally into three even layers; set aside.
- 5** In a bowl, blend softened ice cream with honey, lemon zest, and sea salt. Spread a thin layer on the bottom cake, sprinkle cookie crumbs, add next cake layer, repeat, and finish with top layer.
- 6** Cover the assembled cake tightly with plastic wrap and freeze for at least 1 hour.
- 7** When ready to serve, remove from freezer, drizzle honey over the top, sprinkle remaining crumbs, and slice with a warm knife.

Nutrition per serving

420 kcal

Calories

6 g

Protein

45 g

Carbs

22 g

Fat

Tips & notes

- If the cake seems too dry, brush each layer lightly with simple syrup before adding ice cream.
- Use a hot, damp towel on the knife for clean slices.
- Feel free to swap the vanilla ice cream for a strawberry ice cream version.