

Ice Cream Cake

July 19th, 2018

This recipe serves: 8

Prep Time: 01:30

Cook Time: 00:45

Bake your favorite Ice Cream into a flavorful cake using this fun and easy recipe. The bulk of the Prep Time will be spent waiting for the Ice Cream to melt. Ensure that you follow the Box recipe for cooking temperature and time.

Ingredients:

1 Pint (16 Ounces) of your favorite flavor of Ice Cream, melted to a liquid

2 eggs

1 Box (about 15 ounces) off the shelf Cake Mix

1 Tablespoon Butter

Additional Flour

Directions:

Lightly grease the inside of a 10 inch round cake pan with butter, then coat lightly with flour. Dump off the excess flour.

Preheat oven to the temperature directed in the Cake Box instructions.

In a large bowl, lightly beat the eggs.

Add the into the melted Ice Cream. Mix thoroughly.

Gently add the Cake Mix into the Ice Cream/Egg mixture.

Fold until fully integrated. Do not over mix.

Pour the batter into the greased pan.

Bake for the time directed in the Cake Box instructions.

An inserted toothpick should come out clean.

Remove the Cake from the oven.

Run a butter knife all the way around the inside of the pan to separate the cake from the sides of the pan. Gently turn out onto a cooling rack.

Serve with a fresh berries and whipped cream.