

Ice Cream Cake

July 19th, 2020

This recipe serves: 8

Prep Time: 01:30

Cook Time: 00:00

Bake your favorite Ice Cream into a flavorful cake using this fun and easy recipe.

Ingredients:

Wet Mix

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

2 eggs

1 Cup Sugar

Dry Mix

2 oz Unsalted Butter (refrigerated)

8 oz (128 grams) Unbleached, All-purpose Flour

1 Tablespoon and 1 Teaspoon Baking Powder

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 350° Fahrenheit.

In a large bowl, lightly beat the eggs.

Add the sugar and the melted Ice Cream. Mix thoroughly.

In a separate bowl, use a pastry cutter or forks to fully incorporate the solid Butter with the flour. Alternatively, use a Food Mixer to quickly pulse the mixture until fully incorporated.

Add the Baking Powder and mix completely.

Gently add the dry ingredients to the wet ingredients and fold until fully integrated. Do not over mix.

Pour the batter into the greased pan.

Bake at 350 for 40 minutes or until an inserted toothpick comes out clean.

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.