



GLUTEN FREE ICE CREAM CAKE

From Simply Full of Delight

INGREDIENTS

- 1.5 quarts of chocolate ice cream
- 1.5 quarts of vanilla ice cream
- 1 package of gluten free chocolate sandwich cookies
- hot fudge sauce (or Hershey's chocolate shell)
- cool whip
- sprinkles

NOTES

To easily cut and serve the cake, heat your knife with hot water.

You can use different flavors of ice cream, different cookies, or sauces. The recipe is very flexible!

You may like to place parchment at the bottom of your cake pan to help with removal.

PROCEDURE

First, take a 9 inch spring foam cake pan, and scoop an entire 1.5 quart container of chocolate ice cream into it. Push the ice cream down into the pan and smooth the top.

Press a large piece of parchment across the top and place it in the freezer for about 30 minutes to let it set. Next, crumble the cookies. Add a layer of cookie and cover the cookie layer with chocolate hot fudge sauce (not heated) or Hershey's shell.

Freeze this layer for 30 minutes. Add the vanilla ice cream layer next.

Smooth the top and add the parchment. Freeze the ice cream cake overnight. Finally, right before you serve, remove the cake from the freezer. Let it sit just a minute so that your pan can thaw slightly. You may need to run a knife along the edges to loosen the cake. Remove the ring, keeping the cake on the pan's plate.

Frost the ice cream cake with cool whip. Add sprinkles and serve!