

# chattavore

## STRAWBERRY ICE CREAM CAKE

Prep time: 30 minutes active, 3-4 hours inactive

Makes one 10" cake

- 1.5 gallons vanilla ice cream, softened
  - 6 ounces golden sandwich cookies (about 12 cookies)
  - 1 cup white chocolate chips, divided
  - 3 tablespoons unsalted butter, melted
  - 1 small jar strawberry fruit spread
  - 1.5 gallons strawberry ice cream, softened
  - 1/3 cup heavy cream, heated
  - strawberries, for serving
  - whipped cream, for serving
1. Wrap a 10-inch springform pan with aluminum foil. Place the vanilla ice cream into a bowl and stir until smooth. Spread the vanilla ice cream into the pan and place into the freezer.
  2. Process the cookies, 1/3 cup of the white chocolate chips, and the butter in a food processor until finely crushed and well-combined. Press into the top of the ice cream and return to the freezer.
  3. Scoop the fruit spread into a bowl and stir until smooth. Spread on top of the cookie layer and return to the freezer.
  4. Place the strawberry ice cream into a bowl and stir until smooth. Carefully spread on top of the fruit spread layer and return to the freezer.
  5. Combine the remaining white chocolate chips with the warmed heavy cream in a bowl. Allow to stand for five minutes then stir until smooth. Pour on top of the strawberry ice cream.
  6. Freeze the cake for 2-3 hours. Remove the foil and the collar, slice, and serve topped with whipped cream and strawberries.