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## Cookie Dough Brownie Fudge Ice Cream Cake

Yield: 12-16 servings

Time: 15 minutes active; 45 minutes total

1 box of brownie mix with the required ingredients (water, eggs, oil)

3 quarts cookie dough ice cream

1 tub (16 oz) prepared chocolate frosting

8 oz. whipped topping, such as fat free Cool Whip

Toppings to decorate (ideas: rainbow sprinkles, mini M&Ms, crushed candies, butterscotch morsels,...)

Non-stick freezer paper



1) Bake the brownies according the instructions on the package. I usually bake them in a large rectangular baking dish so they bake faster. Once baked, set aside and allow to come to room temperature.

2) Remove the ice cream from the freezer and allow to soften for a few minutes as you prepare the pan and assemble the brownie crust.

3) Line your counter with two long sheets of foil. Place a spring form pan (8 or 9-inches in diameter) in the center of the foil. (This will catch any leaks from the softened ice cream. Plus, it'll make wrapping it up for freezer storage a cinch!) Lightly spray the base and inside walls of the pan with non-stick spray. Crumble up the brownies into pieces and press them into the bottom of the pan. You may not need all of the brownies (in which case--feel free to snack as you go!).

4) Scoop the ice cream into the pan, covering the brownie base with a single layer of scoops. Gently press the softened ice cream scoops together to create a relatively flat layer of ice cream.

5) Evenly spread the chocolate frosting over the layer of ice cream.

6) Top with another layer of ice cream, basically repeating step 3.

7) Evenly spread the whipped topping over the final layer of ice cream. Top with sprinkles or other decorative toppings.

8) Place the freezer paper directly on top of the finished ice cream cake, with the plastic coated side touching and entirely covering the top surface of the cake. Tuck the edges of the freezer paper in, and wrap the foil around the cake, wrapping up entirely. Seal the entire foil-wrapped cake in plastic wrap or place in a freezer storage bag. Store in the freezer until ready to serve!