

Zucchini Bread Recipes

Copycat Dairy Queen Ice Cream Cake Recipe

30 min Prep time	**30 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Base Crust

- [ ] 2 cups chocolate cake crumbs (or brownies)
- [ ] 4 tbsp melted butter

Ice Cream Layer

- [ ] 1½ quarts vanilla ice cream, softened
- [ ] 1 tsp vanilla extract

Chocolate Ganache

- [ ] 1 cup heavy cream
- [ ] 8 oz semi-sweet chocolate chips
- [ ] 2 tbsp unsalted butter
- [ ] 2 tbsp sugar
- [ ] ½ tsp sea salt

Instructions

1. Combine the chocolate cake crumbs with melted butter; press the mixture firmly into the bottom of a 9-inch springform pan to form an even crust.



2. Spread the softened vanilla ice cream over the crust, smoothing the top with a spatula; return the pan to the freezer to set for at least 2 hours.



3. While the ice cream sets, heat the heavy cream in a saucepan until it just begins to simmer. Remove from heat and stir in chocolate chips, butter, sugar, and sea salt until smooth.



4. Let the ganache cool slightly—just until it thickens enough to coat the back of a spoon—then pour it over the frozen ice cream layer, spreading evenly.



5 Return the cake to the freezer and chill for at least 2 more hours, or overnight, until the ganache is firm.



6 Before serving, run a warm knife under hot water, wipe dry, and slice clean wedges. Garnish with chocolate shavings or a drizzle of melted chocolate if desired.



Nutrition per serving

420 kcal	6 g	45 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer crust, substitute part of the cake crumbs with crushed chocolate cookies.
- If the ganache is too runny, let it sit a few minutes longer before pouring.
- You can add a swirl of strawberry ice cream into the vanilla base for a subtle fruit note.