

Zucchini Bread Recipes

Frozen Brownie Ice Cream Cake

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1 cup all-purpose flour
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 cup sugar
- [ ] 1/2 cup melted butter
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1/2 tsp sea salt
- [ ] 1/2 cup chocolate chips

Ice Cream Layer

- [ ] 2 pints vanilla ice cream, softened
- [ ] 1 tbsp melted dark chocolate
- [ ] 1 tsp lemon zest

Topping

- [ ] A pinch of flaky sea salt
- [ ] Optional toasted walnuts, chopped

Instructions

1. Preheat the oven to 350°F (175°C). In a bowl, whisk flour, cocoa, sugar, and sea salt together.



2. Add melted butter, eggs, and vanilla; mix until smooth, then fold in chocolate chips.



3. Press the batter into the bottom of a greased springform pan, bake for 12-15 minutes until a toothpick comes out with a few crumbs. Let it cool completely.



4 While the brownie cools, whisk softened ice cream with melted dark chocolate and lemon zest until well blended.



5 Spread the ice cream mixture evenly over the cooled brownie layer, sprinkle sea salt and toasted walnuts on top.



6 Freeze the assembled cake for at least 4 hours, preferably overnight, until firm.



7 Before serving, run a hot knife under warm water, wipe dry, and slice into wedges.



Nutrition per serving

420 kcal	6 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra glossy finish, drizzle a little melted chocolate just before serving.
- If you prefer a richer chocolate flavor, substitute half the butter with melted dark chocolate.
- Allow the cake to sit at room temperature for 5-10 minutes for cleaner slices.