

Zucchini Bread Recipes

Ice Cream Sandwich Cake

Layered chocolate cake and smooth ice cream create a cool, indulgent treat that's easy to assemble.

30 min Prep time	**25 min** Cook time	**55 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake Layers

- [ ] 1 3/4 cups all-purpose flour
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup brown sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 3/4 cup buttermilk
- [ ] 1/2 cup vegetable oil
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract

Ice Cream Filling

- [ ] 2 pints high-quality vanilla ice cream, softened
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp vanilla extract

Frosting & Finish

- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] 1/2 cup chocolate ganache
- [ ] Pinch of sea salt

Instructions

1. Preheat oven to 350°F (175°C). Grease two 8-inch round pans and line with parchment.
2. In a bowl whisk dry ingredients together; in another bowl combine buttermilk, oil, eggs, and vanilla, then blend with dry mix until smooth.
3. Divide batter, bake for 20-22 minutes, then cool completely on wire racks.
4. Mix softened vanilla ice cream with lemon juice and extra vanilla; spread a generous layer over the first cake round.
5. Top with second cake layer, frost the sides and top with whipped cream, drizzle ganache, sprinkle sea salt, and freeze for at least one hour before serving.

Nutrition per serving

420 kcal	6 g	48 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cake feels too crumbly, add a tablespoon of milk to the batter.
- For a richer flavor, fold in 1/4 cup melted chocolate into the batter.
- Allow the cake to sit at room temperature 5 minutes before slicing for cleaner cuts.