

Molly's Ice Cream Cake

Ingredients

- 30 oreos
- 4 tbs of butter, melted
- 1 48 oz container of chocolate ice cream (highly recommend "Specially selected" from Aldi)
- 1 48 oz container of vanilla ice cream (same note as above)
- 1 8 oz container of cool whip or other whipped topping

*depending on the size of your pan, you will not use all of the ice cream and cool whip

Bonus Ganache ingredients

- 1 cup semi sweet chocolate chips
- 1 cup heavy cream

To Make

1. Grab an 8 or 9 inch springform or cake pan. Line with saran wrap for easy removal or if you're concerned about leakage from the springform.
2. Begin by crushing your Oreos in a blender, food processor, or by hand; you will want the Oreo pieces to be small crumbs. Mix in 4tbs of melted butter. Take half of the oreo mixture and press it into the bottom of your pan.
3. Next, add a layer of vanilla ice cream on top of the Oreos, completely covering the Oreo layer. I typically use about half of the ice cream container here. A tip is to let the ice cream sit out for about 30 minutes so it is easy to spread.
4. Then, add the remaining oreo mixture and press it on top of the vanilla ice cream. Follow with a layer of ganache if you are adding the "bonus ganache" (directions on step 8).
5. Next, add a layer of chocolate ice cream, using about half of the container. Follow with a layer of ganache if you are adding the "bonus ganache" (directions on step 8).
6. Top it off with a layer of cool whip and put in the freezer for about 6 hours.
7. Cut, serve and enjoy. Top with sprinkles, if desired!
8. If you want to add the "Bonus Ganache," which I highly recommend, here are the instructions. Combine 1 cup of semi sweet chocolate chips and 1 cup of heavy cream in a microwave safe bowl. Microwave for 30 seconds, check to see if the chocolate chips are beginning to soften. If not, microwave in 10 second increments until the mixture feels warm but not fully melted (for me it's usually about a minute total). Allow the mixture to sit for 5 minutes and then whisk it until it comes together. When assembling the cake, add the ganache layer on top of the oreo layer in the middle of the cake AND on top of the final ice cream layer. So the layering would be Oreo + Vanilla Ice Cream + Oreo + Ganache + Chocolate Ice Cream + Ganache + Cool Whip.

*Make this gluten free by using gluten free oreos instead!

*Mix up the flavors if you want, I think this would be great with coffee ice cream too!