

Helergon Kitchen

Cookies and Cream Ice Cream Cake

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

Ingredients

Base Layer

- [ ] 2 cups chocolate sandwich cookies, crushed
- [ ] 3 tbsp melted butter

Ice Cream Filling

- [ ] 1 quart vanilla ice cream, softened
- [ ] 1/2 cup heavy cream, lightly whipped
- [ ] 2 tbsp brown sugar
- [ ] 1 tsp lemon juice

Topping

- [ ] 1/4 cup chocolate chips, melted
- [ ] Extra crushed cookies for garnish

Instructions

1. In a bowl, combine crushed cookies with melted butter; press the mixture into the bottom of a 9-inch springform pan to form an even crust.
2. In a large mixing bowl, fold softened vanilla ice cream with whipped cream, brown sugar, and lemon juice until smooth.
3. Spread the ice-cream mixture over the cookie crust, smoothing the top with a spatula.
4. Freeze the cake for 1½ hours, then drizzle melted chocolate over the surface and sprinkle with extra cookie crumbs.
5. Return to the freezer for another 30 minutes, then release from the pan and slice with a warm knife.

Nutrition per serving

420 kcal	5 g	48 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the butter is fully incorporated into the crumbs; it helps the base hold together.
- If the ice cream is too hard, let it sit at room temperature for 5-10 minutes before mixing.
- For an extra flavor boost, swirl in a spoonful of caramel sauce before freezing.