

Helergon Kitchen

Copycat Dairy Queen Ice Cream Cake Recipe

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

Ingredients

Cake Base

- [ ] 2 cups cake crumbs (store-bought or homemade sponge)
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp sugar

Ice Cream Layer

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

Chocolate Ganache

- [ ] 1 cup semi-sweet chocolate chips
- [ ] ½ cup heavy cream
- [ ] 2 tbsp butter

Instructions

1. Combine cake crumbs, melted butter, and sugar in a bowl; press the mixture firmly into the bottom of a springform pan to form an even crust.
2. Let the crust chill in the freezer while you soften the ice cream.
3. Spread the softened vanilla ice cream over the chilled crust, smoothing with a spatula; return the pan to the freezer for at least 3 hours.
4. Meanwhile, heat the heavy cream until just simmering, then pour over chocolate chips; stir until smooth, add butter, and let cool slightly.
5. Pour the chocolate ganache over the frozen ice cream layer, letting it drip down the sides; freeze until the ganache hardens, about 30 minutes, then slice and serve.

Nutrition per serving

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

Tips & notes

- If the ice cream becomes too soft while spreading, return it to the freezer for a quick firm-up.
- For extra flavor, fold in mini chocolate chips into the ice cream before spreading.
- Use a warm knife to cut clean slices; wipe between cuts.