

Helergon Kitchen

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 brownie mix (choose a rich, cocoa-heavy variety)
- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 large eggs
- [ ] 1/4 cup water

Ice Cream Layer

- [ ] 2 pints vanilla ice cream, softened
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Ganache

- [ ] 1 cup dark chocolate chips
- [ ] 1/2 cup heavy cream
- [ ] 1 tbsp butter

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch springform pan and line the bottom with parchment.
2. Combine brownie mix, melted butter, eggs, and water; stir until just blended. Pour into the pan and bake 12-15 minutes until a toothpick comes out with a few crumbs.
3. Let the brownie layer cool completely, then place in the freezer for 10 minutes while you prepare the ice cream.
4. Mix softened vanilla ice cream with vanilla extract and a pinch of sea salt. Spread evenly over the chilled brownie base, smoothing with a spatula.
5. Freeze the assembled cake for at least 3 hours, or overnight for firmer slices.
6. For the ganache, heat cream until just simmering, pour over chocolate chips, let sit 2 minutes, then stir in butter until smooth. Let cool slightly.
7. Drizzle ganache over the frozen cake, sprinkle a pinch of sea salt, and return to freezer for 15 minutes to set.

Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer chocolate flavor, add a tablespoon of espresso powder to the brownie mix.
- For a fruity twist, swirl in a layer of raspberry puree before the ice cream.
- Store leftovers in an airtight container to prevent freezer burn.