

Treasure Barrel

Copycat Dairy Queen Ice Cream Cake Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake Base

- [ ] 1 box yellow chocolate cake mix
- [ ] 1 cup water
- [ ] 1/2 cup vegetable oil
- [ ] 3 large eggs

Ice Cream Layer

- [ ] 1 quart high-quality vanilla ice cream (softened)
- [ ] 1 tsp pure vanilla extract

Ganache & Frosting

- [ ] 1 cup heavy cream
- [ ] 8 oz semi-sweet chocolate, chopped
- [ ] 2 tbsp unsalted butter
- [ ] 1/4 cup caramel sauce
- [ ] Sprinkles, for garnish

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9-inch springform pan and set aside.
2. In a bowl, combine cake mix, water, oil, and eggs; mix until smooth. Pour batter into pan and bake 25-30 minutes until a toothpick comes out clean. Let cool completely.
3. While the cake cools, soften the vanilla ice cream on the counter for about 10 minutes, then stir in vanilla extract.
4. Spread the softened ice cream evenly over the cooled cake layer, smoothing with a spatula. Return to freezer for 1 hour to firm.
5. Prepare the ganache: heat cream until just simmering, pour over chopped chocolate, let sit 1 minute, then stir until glossy. Add butter and mix until melted.
6. Pour ganache over the firm ice-cream layer, letting it drip down the sides. Drizzle caramel sauce over the top, then sprinkle with colorful sprinkles.
7. Freeze the assembled cake for at least another hour. When ready, run a warm knife around the edge, release the springform, slice, and serve.

Nutrition per serving

420 kcal	5 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sturdier base, bake two thin cake layers and stack them before adding ice cream.
- For extra flavor, fold in a handful of crushed chocolate cookies into the softened ice cream.
- Allow the cake to sit at room temperature for 5 minutes before slicing for cleaner cuts.