

Treasure Barrel

Easy Ice Cream Sandwich Cake

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

Ingredients

Main Layers

- [ ] 24 soft sandwich cookies (about 2 packs)
- [ ] 1½ quarts vanilla ice cream, softened
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

Topping

- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] ½ tsp vanilla extract
- [ ] 2 tbsp chocolate ganache or melted chocolate

Instructions

1. Line a 9-inch springform pan with parchment; set aside.
2. In a bowl, whisk softened ice cream with vanilla extract and lemon zest until smooth.
3. Place a single layer of cookies on the bottom of the pan, then spread a thick layer of the ice-cream mixture over them.
4. Repeat the cookie-and-ice-cream layering two more times, ending with a cookie layer on top.
5. Cover the pan tightly with plastic wrap and freeze for at least 4 hours, or overnight.
6. Whip the heavy cream with powdered sugar and vanilla until soft peaks form; spread over the frozen cake.
7. Drizzle chocolate ganache over the whipped topping and let it set for a few minutes.
8. Release the springform, slice with a warm knife, and serve immediately.

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 briefly to the freezer.
- For extra crunch, toast the cookie edges lightly before layering.
- Store any leftovers in an airtight container to prevent freezer burn.