

Treasure Barrel

Frozen Brownie Ice Cream Cake

20 min Prep time	**20 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base Brownie

- [ ] 1 box (about 18 oz) dark chocolate brownie mix
- [ ] 1/2 cup melted butter
- [ ] 2 large eggs
- [ ] 1/4 cup water

Ice Cream Layer

- [ ] 1 quart high-quality vanilla ice cream (see vanilla ice cream)
- [ ] 1 tbsp honey
- [ ] 1 pinch sea salt

Optional Ganache

- [ ] 4 oz dark chocolate, chopped
- [ ] 2 tbsp heavy cream

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9-inch springform pan with parchment; this helps later unmolding.
2. Combine brownie mix, melted butter, eggs, and water; stir until just blended – avoid overmixing. Pour into the pan and bake 18-20 minutes, until a toothpick comes out with a few crumbs.
3. Let the brownie cool completely on a wire rack. While it cools, briefly soften the vanilla ice cream on the counter (5-7 minutes).
4. Spread a thin layer of honey and sea salt over the cooled brownie, then gently top with the softened ice cream, smoothing with an offset spatula.
5. If using ganache, melt dark chocolate with heavy cream over simmering water, stir until silky, and drizzle over the ice cream surface.
6. Cover the pan with plastic wrap and freeze for at least 4 hours, or overnight for firmer slices.
7. To serve, run a thin knife around the edge, let the cake sit 10 minutes, then release the springform and cut into wedges.

Nutrition per serving

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

Tips & notes

- Allow the brownie to cool fully; a warm base melts the ice cream.
- If you prefer a richer chocolate flavor, replace half of the brownie mix with slutty brownies.
- A quick flash-freeze after spreading the ice cream prevents large ice crystals, yielding a smoother bite.