



Ice Cream Cake

Ingredients:

2 boxes Nabisco chocolate wafers (approximately 4 cups crushed)

12 Tablespoons (1 ½ sticks) unsalted butter, melted

½ gallon ice cream

How to Make it:

1. Crush cookies in a food processor or you can put the cookies in a plastic baggie and use a rolling pin to crush the cookies.
2. Melt butter in microwave.
3. Put the crushed cookies and melted butter in a bowl and stir until blended.
4. Line your pan (bottom and sides as desired) with aluminum foil or waxed paper and spray with Pam. Put crumbs on bottom and sides of pan as desired. Put the pan in freezer for 10-15 minutes.
5. Take ice cream out of the freezer and let it soften (I usually put it in the refrigerator for 10-15 minutes). When it is soft enough to scoop out put a layer ice cream in the pan, then a layer of crushed cookies. Put the pan in the freezer for 15-20 minutes. Remove pan from freezer and put another layer of ice cream and then another layer of crushed cookies, if desired. Cover and return the pan to the freezer. Freeze for at least a day before serving.
6. When ready to serve, remove ice cream cake from pan and decorate as desired.

Other ice cream cakes:



Malted Milk Ball



Smores



Mint Chocolate Chip