



Hazelnut Chocolate Ice Cream Cake

It's a summertime favorite cake dessert and easy to make

1 container (48 oz.) premium vanilla ice cream, softened
1 cup Nutella hazelnut cocoa spread
16 original or chocolate graham crackers
6 Tablespoons chocolate syrup
1/4 cup Nutella hazelnut cocoa spread
1-1/2 to 2 ounces Heath toffee candy bar, crushed
1 graham cracker, coarse crushed or as desired

1. In large bowl, combine ice cream and 1 cup Nutella hazelnut cocoa spread. If it begins to melt too much, place bowl in the freezer for about 10 minutes.
2. Line 9x5 inch loaf pan with plastic wrap. Layer bottom with 4 graham crackers, breaking each to fit neatly. Spread 1/3 of ice cream (about 2 cups) mixture on top and smooth. Place another layer graham crackers on ice cream, then spread more ice cream. Repeat one more graham cracker and ice cream layer; then top with final layer of graham crackers. Freeze 6 hours or overnight until firm,
3. Add Topping to Cake: In a medium sized bowl, mix chocolate syrup and 1/4 cup Nutella spread until smooth and able to spread. Set chocolate sauce aside.

4. Turn ice cream pan over onto serving platter. Remove plastic wrap. Drizzle the chocolate sauce over top of ice cream cake. Sprinkle with combined crushed Heath bar and crumbled graham crackers. Place back in the freezer to firm dessert. For serving: Remove from freezer and with an electric knife or very sharp knife, slice into serving slices. Serve with extra sauce as desired. Freeze any leftovers. Yield: serves about 6 to 8

About the Recipe: Nothing is better than rich vanilla ice cream laced with bits of Nutella hazelnut cocoa spread. Adding crunchy graham crackers and crushed toffee bar bits adds a touch of almonds and milk chocolate. If there is one recipe you want to make, this is it. So delicious!