



### **Strawberry Ice Cream Layered Cake**

*Use ice cream sandwiches to create a quick no-bake cake in the freezer*

12 rectangular vanilla flavored regular or fat free ice cream sandwiches

4 cups quality strawberry ice cream, soften

12 Oreo cookies, crushed into crumbs

1 bottle Chocolate Fudge Magic Shell (topping)

Cookies 'n Cream ice cream dots or tiny ice cream balls

Garnish: 3 fresh strawberries or as desired

#### **Line the 9x5 inch loaf pan:**

- Using heavy duty aluminum foil, line a 9x5-inch loaf pan, press it against the sides and bottom. It is important to let the ends drape over all the sides generously so that you can cover the cake and easily remove it from the pan.

#### **Layer the ice cream cake:**

- Unwrap 6 ice cream sandwiches, line the pan with 3 of them, cutting one of them in half to fit the pan. Place the remaining 3 ice cream sandwiches on top of sandwiches in the pan.

- Spread 2 cups of softened strawberry ice cream over the top of ice cream sandwiches, smooth the top to make an even layer.
- Repeat the above procedure using the remaining 6 ice cream sandwiches and strawberry ice cream.
- Sprinkle the top with the crushed chocolate cookies; lightly pat the crumbs on the top, making sure that the top is smooth.
- Cover with heavy aluminum foil; place covered pan in the freezer overnight or until completely frozen.

**To remove from the pan,**

- Uncover; invert the ice cream cake onto a flat surface or serving platter. (Use the aluminum foil to help wiggle the cake out if it sticks to the pan); remove the foil.
- Shake the chocolate shell container thoroughly, then pour the chocolate fudge shell over the top and let it drizzle over the cake onto the platter.
- Sprinkle the tiny ice cream dots over the entire top of ice cream cake.
- Place the platter with the finished cake in the freezer until serving.

**To serve:**

Garnish the top with about 3 fresh strawberries. Serve in slices on individual plates.  
Yield: Serves about 8 to 10

**Recipe Inspired by:** Yasmin Fahr; *thekitchn.com*

Yasmin loved ice cream cakes when she was growing up. She enjoyed breaking through the different layers with her spoon until she reached the bottom.

**About the Recipe:** This no-bake ice cream cake recipe is the easiest way to make an eye-catching, delicious dessert. Simply layer store-bought ice cream sandwiches with softened strawberry ice cream wrapped around the layers, and finish with a chocolate cookie crumb at the bottom. Top the cake with crisp chocolate fudge and a layer of cookies 'n cream, tiny ice cream dots. Serve with some fresh strawberries. A real “Wow” dessert!