



## LAYERED ICE CREAM CAKE

*This ice cream cake can be made well in advance, as it can remain frozen for a week or more. Prepare your favourite double-layer cake recipe batter using the AMC Baking tins. Once cooled, the cake is used in between layers of vanilla ice cream, and with your favourite festive ingredients.*

## Ingredients

**SERVES: 25 - 30 SLICES**

1 x 24 cm butter cake, baked and cooled down  
1 x 16 cm butter cake, baked and cooled down  
2 x 24 cm AMC Domes, placed in the freezer for 30 minutes to be well chilled (see tips)

### NUT & STRAWBERRY FILLING:

1 litre vanilla ice cream  
250 ml chopped macadamia nuts  
300 g strawberries, blended to a pulp  
3 - 4 (about 25 g) ginger biscuits, crushed (see tips)

### CHOCOLATE & DRIED FRUIT FILLING:

2 litres vanilla ice cream  
180 - 250 ml (¾ - 1 cup) dark chocolate chips or chopped dark chocolate  
180 - 250 ml (¾ - 1 cup) dried cranberries  
180 - 250 ml (¾ - 1 cup) thinly sliced dried Turkish apricots  
6 - 8 (about 75 g) ginger biscuits, crushed

### GARNISH:

fresh blueberries, raspberries and strawberries  
edible flowers of your choice  
chocolate 'brush-strokes' (see tips)

## Method

1. Use the base of each baking tin as a big cookie cutter and place on top of the corresponding size baked cake. Trim a thin layer off the sides of each cake, with serrated knife, so that it will easily fit into the baking tin again, without leaving too much space between the cake and the side of the tin.
2. Now cut each cake horizontally in half, in two even layers.
3. Once the cakes are trimmed, pick the best-looking layer for the base of your ice cream cake as it will be on top, once turned out. Place this cake layer back into each of the baking tins.
4. Nut filling: spoon ice cream into a chilled AMC Dome, stir gently to soften a bit. Carefully mix macadamia nuts into ice cream.
5. Drizzle 125 - 150 ml of the strawberry pulp over ice cream and gently swirl into the ice cream with a spoon or skewer, just to create a marble effect – don't mix it in completely.
6. Spread half of this ice cream mixture onto the 16 cm cake base. Sprinkle ginger biscuits on top, sprinkle to the edges as it will be visible once the cake is turned out.
7. Spoon the rest of the ice cream mixture on top and cover with the second cake layer. Cover the cake with cling wrap and freeze overnight.
8. Chocolate filling: add ice cream into a chilled AMC Dome, stir to soften slightly. Add chocolate and dried fruit, mix through quickly, ice cream shouldn't melt too much.
9. Spoon half of this mixture onto the 24 cm cake layer and spread evenly. Top with ginger biscuits and spread the rest of the ice cream on top. Finish off with a cake layer. Cover the cake with cling wrap and freeze overnight.
10. To turn out the ice cream cakes: dip a butter or palette knife into hot water. Wipe with a clean cloth and run it between the cake and inside of each baking tin.
11. Turn the 24 cm cake onto a large well-chilled serving plate and wipe cake tin with a warm cloth until cake turns out. Repeat with the smaller cake, then place on top.
12. Garnish with fresh berries, edible flowers and chocolate. Serve immediately with any remaining strawberry pulp as a sauce.

### TIPS & VARIATIONS:

- Chilling the AMC Domes in the freezer beforehand to prevent the ice cream from melting too quickly. Keep the ice cream frozen until you are ready to add the flavouring elements and build each layer
- Use your choice of nuts, dried or even glacé fruit in the ice cream filling. Just remember that fresh berries freeze very hard and can become difficult to eat. Ingredients like toffee or nougat are also too hard once frozen.
- Use chocolate, banana or lemon poppy seed cake as the base.
- Chocolate 'brush-strokes': Spoon melted dark chocolate onto baking paper and with the back of the spoon or silicone spatula, spread the melted chocolate to the one side in a brush-like motion. Allow to set and handle carefully once removed from the paper.