

# Ice Cream Cake

SERVINGS: **8 SERVINGS**

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## Ingredients

2 1/2 pints ice cream  
3/4 cup honey roast peanuts  
1 cup plus 1/4 cup swirled milk chocolate and peanut butter morsels or use chocolate chips of your choice (recommended: Nestle)  
2 ounces Crunchie bar, broken into shards and dusty rubble (recommended: Nestle Crunch)  
150g Bourbon biscuits broken up into crumbs and rubble/1 1/2 cups chocolate cookie crumbs  
Butterscotch sauce  
Chocolate sauce

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## Directions

Let the ice cream soften either in the refrigerator for a while, or out in the kitchen.

Line a 8-inch springform tin with clingfilm/clingwrap, both in the bottom and sides of the tin so that you have some overhang at the top.

Empty the slightly softened ice cream into a bowl and mix in the peanuts, 150g/1 cup chocolate and peanut morsels or chips, Crunchie shards/honeycomb shards and 100g/1 cup of the Bourbon biscuit crumbs/chocolate cookie crumbs.

Scrape the ice cream mixture into the springform tin flattening the top like a cake, and cover the top with clingfilm/clingwrap and place in the freezer to firm up.

Serve the cake straight from the freezer, unmould from the tin and pulling the clingfilm/clingwrap gently away before putting on a plate or cake stand.

Sprinkle the top of the cake with the extra 50g/1/4 cup of chocolate and peanut morsels or chips, and the remaining Bourbon biscuit crumbs/chocolate cookie crumbs.

Cut into slices and serve with the butterscotch and chocolate sauces, letting both dribble lacyly over each slice. If 2 sauces sound like too much trouble - they're not - just opt for the chocolate peanut butter sauce. It's hard to find an argument against it.

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