

Fro-Ho Ho

Ice Cream Cake



Make
Merry



Fro-Ho Ho

Ice Cream Cake

INGREDIENTS:

500ml Vanilla ice-cream, softened
500ml Mint Choc Chip ice-cream, softened
500ml Berry sorbet, softened
500ml Mango sorbet, softened
1/4 cup (80g) Blueberry jam
450g Oreo Biscuits
1/4 cup (60g) melted butter

TO DECORATE:

Mini meringues
Macarons
Candy canes
Mint leaves
Raspberry liquorice
Giant freckles
Wafers dipped in sprinkles
... and what ever else makes you merry!

METHOD:

- 1** Start by preparing your biscuit base. Add 450g of Oreos to a food processor. Add 60g of melted butter, and whizz together until the biscuits resemble crumbs.
- 2** Line an 18cm round cake tin with baking paper along the base. Line the sides of the tin with a collar of baking paper, 20cm high. This will allow you to build your layers.
- 3** Spoon the biscuit mixture into the base and smooth the surface. Place in the freezer for 30 mins or until firm.
- 4** While the base chills, take your softened vanilla ice cream, and place it in a bowl with the blueberry jam. Mix together very lightly to create "swirls".
- 5** Spoon the blueberry ice cream on top of your biscuit base and smooth the surface. Place in the freezer for 30 mins or until firm.
- 6** Repeat this step with your mint choc chip ice cream, spooning over the vanilla layer. Smooth the surface. Return to freezer for a further 30 mins or until firm.
- 7** Take your berry sorbet, and carefully spoon into the cake tin. Smooth your surface again and return to the freezer for a further 30 mins
- 8** Finish with a layer of mango sorbet. Smooth your surface, and return to the freezer for a final 60 mins to set.
- 9** Turn the cake onto a serving plate. Add your mini meringues, macarons, candy canes and other decorations. Serve immediately.