

Unlocking the Secrets of Food Science



Recipe - Ice Cream Cake

DIY Ice Cream Cake Extravaganza!

Layers of cake, creamy ice cream, and dreamy toppings—this homemade ice cream cake is a celebration in every bite! Whether you're planning a birthday bash or just want to cool off with something sweet, this recipe is a crowd-pleaser.

What You'll Need

Cake Layer

- 1 box of your favorite cake mix (or homemade cake recipe)
- Ingredients for cake mix (typically: 1 cup water, 3 eggs, ½ cup oil)
- 2 8-inch square cake pans
- Parchment paper + non-stick spray

Ice Cream Layer

- About ½ gallon of your favorite ice cream

Stabilized Whipped Cream Topping (from Wilton.com)

- 1 tsp unflavored gelatin
- 1 tbsp cold water
- 1 cup cold heavy whipping cream
- ¼ cup powdered sugar (adjust to taste)
- 1 tsp vanilla extract (optional)

Hard Shell Chocolate Topping

- 8 oz chocolate chips
- ⅔ cup refined coconut oil

Optional Toppings

- Caramel or fudge sauce
- Sandwich cookies
- Candy-coated chocolates
- Chocolate caramels
- Cookie dough bites
- Sprinkles galore!

Step-by-Step Magic

1. Bake the Cake

1. Preheat oven and prep pans with parchment paper and non-stick spray.
2. Mix cake batter according to package or your favorite recipe.
3. Divide into two square pans and bake until a toothpick comes out clean.
4. Cool, wrap in plastic, and freeze for **at least 4 hours** (overnight is best!).

2. Prep the Ice Cream Layer

1. Let ice cream soften at room temp for 20–30 minutes.
2. Line one pan with parchment (leave some hanging over the edges).

3. Spread softened ice cream evenly and freeze for **at least 1 hour** (overnight preferred).

3. Make the Whipped Cream Topping

1. Combine gelatin and water in a microwave-safe bowl; let it sit for 5 minutes.
2. Microwave in short bursts until liquid (not hot).
3. Whip cream and sugar until soft peaks form.
4. Slowly add gelatin while whipping, then add vanilla.
5. Continue whipping until stiff peaks form.

4. Make the Chocolate Shell

1. Microwave chocolate chips and coconut oil at 50% power, stirring often.
2. Melt gently (2–4 minutes), then cool for 30 minutes.

Assemble Your Masterpiece

1. Place frozen cake layer on a cake board or keep in the pan.
2. Add caramel or fudge sauce and sprinkle with cookies or candy.
3. Place frozen ice cream layer on top.
4. Cover with whipped cream topping—get creative with piping tips!
5. Decorate with more candy, cookies, or sprinkles.
6. Freeze for 1–2 hours until solid.

Pro Tip: Let the cake sit out for 20 minutes before slicing for easier serving.

Fun Variations

- Use different ice cream flavors for a layered rainbow effect.
- Try brownies or cookie base instead of cake.
- Make mini versions in cupcake tins for party-perfect treats!

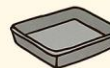
DIY ICE CREAM CAKE EXTRAVAGANZA!



WHAT YOU'LL NEED

Cake Layer

- 1 box cake mix
- Ingredients for cake mix
- 2 8-inch square cake pans



Ice Cream Layer

about ¼ gallon ice cream



Stabilized Whipped Cream Topping (Wilton.com)

- 1 tsp unflavored gelatin
- 1 tbsp cold water
- 1 cup cold heavy whipping cream
- ¼ cup powdered sugar
- 1 tsp vanilla (optional)

Step-by-Step Magic

- 1 Let ice-gelatin and water; let sit 5 minutes
- 2 Microwave just until liquid mix
- 3 Whip cream, sugar, and gelatin to stiff peaks



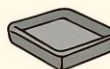
Make the Chocolate Shell

- Microwave chocolate chips and coconut oil until molted but not hot

ASSEMBLE YOUR MASTERPIECE

1 Bake the Cake

- Preheat oven and prep pans with parchment and non-stick spray
- Mix batter; divide between pans



- 1 Place frozen cake layer on board; add caramel or fudge and cookies or candy
- 3 Add ice cream layer
- 3 Cover with whipped cream and decorate with mogoadies
- 4 Freeze 1-2 hours until solid

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