

Strawberry Ice Cream Cake



FROM THE KITCHEN OF

DEBBIE MACOMBER

Layers of strawberry and vanilla ice cream are sandwiched between a buttery cookie crust and a crunchy strawberry topping, giving a nod to the childhood favorite strawberry ice cream bar.

Serves 9-12

Ingredients

Crust:

24 Golden Oreo cookies
4 tablespoons unsalted butter,
melted
¾ teaspoon kosher salt

Filling:

3 cups vanilla ice cream,
softened
5 cups strawberry ice cream,
softened
8 ounce container Cool Whip

Topping:

12 Golden Oreo cookies
1 ounce freeze-dried
strawberries
2 tablespoons unsalted butter,
softened

Directions

Preheat oven to 350°F. Spray a 9x9-inch or 11 x 7-inch baking pan with nonstick spray, then line with a parchment sling.

In the bowl of a food processor, pulse cookies until finely ground. Transfer to a large bowl and mix with butter and salt until combined. Press into the bottom of the prepared pan and bake for 15 minutes, until light golden brown and fragrant. Set on a wire rack to cool to room temperature.

Meanwhile, prepare the topping. In the now-empty food processor bowl, pulse the cookies a few times until coarsely ground. Transfer to the bowl that was used for the crust. Next, pulse the strawberries until coarsely ground and add to the cookies. Use a fork to combine with the soft butter until small clumps form. Set aside.

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Directions Continued...

Spread vanilla ice cream on the crust, then freeze for about 1 hour until firm. Spread strawberry ice cream, then freeze for about 1 hour until firm. Spread Cool Whip on top. Sprinkle topping and press gently. Cover with plastic wrap and freeze for at least 8 hours or overnight.

Run a knife along the edges, then use the parchment sling to lift out of the pan. Slice into squares and serve immediately.