

Pookie's Christmas Ice Cream Cake

Ingredients:

1.5 quarts green ice cream (mint chocolate chip or pistachio ice cream)

1.5 quarts pink ice cream (cherry, strawberry, pink peppermint, etc.)

1 package Duncan Hines Chewy Fudge Brownie Mix

2 cups freshly whipped cream

Mint leaves for decoration, optional

Chocolate shavings for decoration, optional

Directions:

Place a large stainless-steel bowl in the freezer for 30 minutes. Once cold, remove the bowl from the freezer and line it with plastic wrap, leaving about 8 to 10 inches overhanging.

Starting with the green ice cream, scoop it out and use a large spatula or your hands (with gloves) to press the ice cream into the surface of the entire bowl, covering it and patting up against the sides and bottom so that the bowl is fully coated with an even layer of ice cream. This usually takes one full carton of ice cream.

Next, scoop and pat the pink ice cream into the layer of green ice cream, until the entire bowl is full. Smooth the surface with a knife or spatula, then cover tightly with the overhanging plastic wrap. Freeze for at least 24 hours, for best result, or up to one week.

Make the brownie mix according to the directions on the package, using a 9-inch round pan. Allow to fully cool. Remove the brownie from the pan and place on a serving dish or wrap tightly in plastic wrap and freeze for up to one month.

To assemble the cake:

Whip one pint of heavy whipping cream with 1 ½ tablespoons sugar and 1 teaspoon vanilla extract until the cream forms stiff peaks, about 1 ½ minutes.

Place the baked brownie on a serving dish. Remove the ice cream bowl from the freezer and unwrap the plastic from the top. Turn the bowl upside down on top of the brownie. Place a warm cloth on top of the mixing bowl and pat a few times to release the ice cream. Remove the bowl and discard the plastic wrap.

Spread the whipped cream evenly around the cake, covering both the brownie and ice cream from top to bottom. Once the entire cake is frosted, re-freeze until ready to serve. You can decorate the cake with mint leaves, sprinkles, chocolate shavings, etc.

Sarah's tips:

- Allow the ice cream to soften at room temperature for 10 to 15 minutes before forming the mold.
- Grease the cake pan with butter and lightly dust with flour before adding the brownie mix. For easy removal, place a liner of parchment paper over the flour coating and remove once the baked brownie has cooled.