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Recipe Girl Ice Cream Sandwich Cake

Home Recipes Cooking Style Comfort Food Prep: 20 min. + freezing 8 servings I came up with these refreshing freezer treats as a variation on an ice cream pie recipe, writes Jeanne McCorkle of Livermore, Calif. With each serving you can take out just what you need at once. 1-1/2 cups low-fat vanilla ice cream, softened1-3/4 teaspoon Crystal Light lemonade drink mix2 tablespoons water1/2 cup low fat whipped topping8 whole graham biscuits, halvedPlace the ice cream in a bowl. Dissolve lemonade mixed in water; stir into ice. Fold in the whipped topping. Freeze for 20 minutes or until the mixture reaches the desired consistency. Spread about 3 tablespoons on eight graham cracker halves; top with the remaining biscuits. Wrap individually in foil or plastic wrap. Freeze in at least 1 hour.1 each: 106 calories, 3g fat (1g saturated fat), 3mg cholesterol, 106mg sodium, 17g carbohydrate (9g sugar, 0 fiber), 2g protein. Diabetic Exchanges: 1 starch, 1/2 fat. Servings Per Recipe: 16 Calories: 541.9 saturated fat: 21.9 g 110% cholesterol: 150.4 mg 50 % vitamin a iu: 1111.8IU 22 % niacin equivalents: 0.6 mg 5 % Powered by ESHA Research Database © 2018, ESHA Research, Inc. All rights reserved 11/13/2002 I made this for my husband for his birthday. Instead of strawberry & strawberry ice cream I used oreos & chocolate ice cream. It turned out well & my husband (and everyone else) loved it! Thanks! 12/08/2003 Taste very dry. Cream cheese icing would not spread easily. Grim appearance. Around poor tasting. 12/08/2003 Wonderfully easy desert for a hot day. My family loved this!!! 05/05/2006 Loved it. Wonderful! Served it with some fresh strawberries which added a good twist. 06/26/2005 Good cake. Frosting wouldn't last very well. I suggest cooling frosting for a while before spreading it. 12/08/2003 This time of year I can't find enough recipes for strawberries. It sounds delicious and seems to be oh so easy. 12/08/2003 Excellent!!! I thought the cake would soak up the soft ice cream and be sticky, but it doesn't. Thanks for the recipe this is a great cake. 1 of 1 Strawberry Ice Cream Cake lauralindhe 06/09/2007 It turned out so good!! I made the dough as directed (only add 3 tbsp flour at 5600 feet) but made a huge sandwich using 8 cake rounds. Baked at 310° for 25 minutes. I've also topped it with mini M&Ms. It looked as good as it tasted. I took it to a girl's night at a friend's house, and I was everyone's best friend that night. 09/19/2008 That's so good. I made mine in a 13 X 9 pan and baked it for 18 mins, cut them into squares and added a 1/2 cup caramel chips. 07/05/2010 Delicious! I made them according to the instructions, except that I made cookies in 1 balls based on previous comments. I also froze cookies before filling them to make them easier to handle. 09/23/2007 These were delicious and a big hit at a party I was hosting. But I was only making nine sandwiches from the dough of the twelve indicated by the recipe. I would recommend making less dough balls if you want more out of the recipe. 06/01/2007 You won't believe this, however, My mother-in-law loves me after tasting this recipe. 06/02/2008 It was so delicious! I made it a great sandwich using 8 cake rounds too. I used chocolate chip ice cream and then edging it with extra chocolate & butterscotch chips. The only thing that was hard was cutting it into pieces for serving. When the cookie was thawed enough to cut the ice cream was very mushy. So I put it back in the freezer after cutting for a while. Maybe it could be pre-cut before the long freeze time. It was delicious and got rave reviews at the summer BBQ party! 12/10/2010 Easy & Delicious!! I personally use my favorite cookie mix instead of cake. Just press together before the cookies have completely cooled. Yum.. This is a great recipe. You can do these hundred different ways. Thanks for submitting. 02/02/2010 Yummy and fairly easy I made mine on a cookie sheet because I think a 9x13 would have made them to thick, but they turned out perfectly on a cookie sheet a bit bigger than a 9x13 and then cut them to the size I wanted much easier than making those balls I thought... My whole family loved them and I'm sure I'll make them again soon:) 08/16/2010 It was so good! I had about four of them when we took them out of the freezer! I wouldn't change anything about this recipe! The only thing I would suggest is when the recipe says you need to be quick, when scooping the ice cream on the cookies you better do it quickly! Otherwise, all the ice cream melts out of the cookies and you end up rescalling most of them! Other than that this recipe was a hit on dessert! 1 of 5 Easy Ice Cream Sandwiches Jo 2 of 5 Easy Ice Cream Sandwiches Monica Z 3 of 5 Easy Ice Cream Sandwiches Andrea Parker 4 of 5 Easy Ice Cream Sandwiches Dar 5 of 5 Easy Ice Cream Sandwiches tahogirl Home Gear Prep Appliances: 20 min. + freezing 12 servings (1-1/4 cups sauce) A friend shared this recipe, which has become an all-time favorite of mine. It's so versatile - I've replaced various cookies (macarones or chocolate chip) ice cream and chips with delicious results. -Kathy Kittell, Lenexa, Kansas (Reader used crispy Italian macaroons instead of shortbread cookies.) 11 Slow Cooker Macaroni and Cheese Recipes2/3 cup heavy whipping cream2 tablespoons butter1 packet (11 ounces) milk chocolate chips1 teaspoon vanilla extractICE CREAM CAKE: 2 pints of cherry or vanilla ice cream, softened, divided3 cups crushed shortbread cookies, divided1 pint vanilla ice cream, softenedIn a small saucepan, heat cream and butter over low heat until butter has melted; remove from the heat. Add chips; leave to stand for 1 minute. Whisk until the sauce is smooth. Stir in the vanilla. Cool for 30 minutes, stirring regularly. Meanwhile, line the bottom and sides of a 9x5-in. bread pan with plastic wrap. Spread 1 pint of cherry ice cream in prepared pan; sprinkle with 1 cookie crumbs. Top with vanilla ice cream. Freeze 20 minutes or until the company. Spread with 3/4 cup chocolate sauce; freeze 20 minutes. Top with remaining cherry ice cream; sprinkle with 1 cup cookie crumbs. Cover and freeze 4 hours. Transfer the remaining sauce to a microwaveproof bowl; cover and refrigerate. Remove dessert from the freezer 10 minutes before serving. Use plastic wrap, remove dessert from the pan; discard plastic wrap. Press the remaining cookie crumbs into the pages. Using a serrated knife, cut into 12 slices. Warm reserved sauce in a microwave; serve with ice cake. 1 slice: 526 calories, 32g fat (18g saturated fat), 86mg cholesterol, 187mg sodium, 52g carbohydrate (32g sugar, 2g fibre), 7g protein. It's ice cream that tastes like carrot cake, only better! We use all the ingredients of traditional carrot cake - cream cheese, cinnamon, brown sugar, carrots, golden raisins, walnuts and rum (you can leave out walnuts and rum if you like) - and mix it in a creamy, juicy vanilla ice cream. 5 egg yolks 4 cups milk (whole) 2 cups heavy cream 1 cup sugar (white) 1 8-ounce packet of cream cheese (room temperature) 1 teaspoon vanilla 1/4 teaspoon ground cinnamon 1 cup brown sugar 1/1 4 cup butter 1 1/2 cups carrot (grated) 1/2 cup golden raisins Optional: 1 cup toasted walnuts (divided into small pieces) Optional: 1 tablespoon dark rum In a large saucepan, heat milk and cream for a simmer. In a large bowl, add the egg yolks and white sugar. Whisk with a whisk until the mixture thickens and becomes a pale yellow. Slowly, while whisking vigorously, add a little (1/2 cup) of the hot milk and cream to the sugary eggs. Continue adding the hot milk and cream until it has all been combined with the sugary eggs. Do not add the hot liquid too quickly or the eggs will boil and clumps will form in the mixture. Add the milk and egg mixture back to the original pan and place over low heat. Heat the mixture, stirring constantly, with a rubber spatula. Do not let the mixture boil or it will cry. The mixture will slowly begin to thicken. When it is thick enough to coat the back of a spoon it is done (about 7 to 10 minutes). Immediately remove the heat and cool the mixture as soon as possible, preferably in an ice bath by filling a large container or kitchen sink with some ice and cold water. Transfer the ice mixture to another container (preferably stainless steel) and immerse it in the ice bath. Stir the mixture to cool it even faster. Once the mixture has cooled to room temperature or below, stir in the vanilla and cinnamon. Add the cream cheese and beat with a hand mixer until well combined. It's okay if there are a few small bits of cream cheese. Cover the container and refrigerate for at least 4 hours, preferably overnight. While the cream mixture is cooling, combine brown sugar and butter in small saucepan over medium heat. Once the sugar and butter have melted, stir in the carrots and raisins. Continue to cook for a further 5 minutes until Thicker. Remove from the heat and allow to cool to room temperature. Fold this mixture into the cream mix with a rubber spatula. When everything is sufficiently cold, give the mixture a good stir to distribute all the bits evenly and add to an ice maker. Stir in the rum and walnuts if using. Churn mixture according to the manufacturer's instructions. Place in the freezer for another 2 hours or longer before serving. Serve alone or with a bit of caramel sauce. Ingestion of raw and lightly cooked eggs poses a risk of foodborne illness. Ask This recipe I don't like this at all. It's not the worst part. Yes, this will do. I am a fan-would recommend. Great! I love it! Thank you for your rating! Rating!

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