

Plate Dream

Copycat Dairy Queen Ice Cream Cake – Birthday Treat

20 min Prep time	**20 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 1 1/2 cups vanilla wafer crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp granulated sugar

Ice Cream Layers

- [ ] 2 cups vanilla ice cream, softened
- [ ] 2 cups chocolate ice cream, softened

Pink Frosting

- [ ] 2 cups powdered sugar
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] Pink food coloring, a few drops

Instructions

1. Combine the vanilla wafer crumbs, melted butter, and sugar; press firmly into the bottom of a 9-inch springform pan to form an even crust.
2. Spread the softened vanilla ice cream over the crust in an even layer, then smooth with a spatula.
3. Layer the softened chocolate ice cream on top of the vanilla, spreading gently to avoid mixing colors.
4. Freeze the assembled cake for at least 2 hours, or until solid.
5. While the cake freezes, whisk together powdered sugar, melted butter, milk, vanilla, lemon juice, and pink food coloring until smooth and glossy.
6. Remove the cake from the freezer; spread the pink frosting over the top, letting it drip slightly down the sides.
7. Return the cake to the freezer for another 30 minutes to set the frosting, then slice and serve.

Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream softens too much, return it to the freezer for a few minutes before spreading.
- For extra shine, drizzle a thin ribbon of melted chocolate over the frosting after it sets.
- A quick tap on the pan helps settle any air bubbles in the crust.