

Plate Dream

Copycat Dairy Queen Ice Cream Cake Recipe

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake Layers

- [ ] 1 package (15.25 oz) white cake mix
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/4 cup lemon juice
- [ ] 1 cup water

Ice Cream Filling

- [ ] 1 quart vanilla ice cream, softened
- [ ] 2 tbsp hot water (to thin ice cream slightly)

Chocolate Fudge Swirl

- [ ] 1/2 cup chocolate chips
- [ ] 2 tbsp heavy cream
- [ ] 1 pinch sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch springform pan and line the bottom with parchment.
2. In a bowl, combine cake mix, melted butter, lemon juice, and water. Stir until smooth, then pour half the batter into the pan.
3. Bake for 12-15 minutes, until a toothpick comes out clean. Allow to cool completely on a wire rack.
4. While the cake cools, gently melt the chocolate chips with heavy cream over low heat, stirring until glossy; add a pinch of sea salt.
5. Spread the softened vanilla ice cream over the cooled cake layer, smoothing with a spatula. Drizzle the warm fudge over the ice cream.
6. Place the remaining cake batter on top, bake again for 10-12 minutes, then cool.
7. Cover the assembled cake with plastic wrap and freeze for at least 2 hours before serving.
8. To serve, run a warm knife under hot water, wipe dry, and slice cleanly. Enjoy!

Nutrition per serving

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

Tips & notes

- If the ice cream becomes too hard after the first freeze, let it sit at room temperature for 5 minutes before spreading.
- For extra chocolate flavor, pipe a thin line of fudge before adding the top cake layer.
- You can swap vanilla for chocolate or strawberry ice cream for a different twist.