

Plate Dream

Frozen Brownie Ice Cream Cake

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

Ingredients

Brownie Base

- [ ] 2 cups brownie crumbs (about 1½ cups crumbled baked brownies)
- [ ] 3 tbsp melted unsalted butter

Ice Cream Layer

- [ ] 1 quart vanilla ice cream, softened
- [ ] 2 tbsp honey
- [ ] 1 tsp lemon zest

Ganache Topping

- [ ] 1 cup semi-sweet chocolate chips
- [ ] ½ cup heavy cream
- [ ] ¼ tsp sea salt

Optional Garnish

- [ ] Fresh berries
- [ ] Toasted walnut pieces
- [ ] Extra chocolate shavings

Instructions

1. Combine the brownie crumbs and melted butter in a bowl; press the mixture firmly into the bottom of a springform pan to create an even crust.
2. In a mixing bowl, whisk together softened vanilla ice cream, honey, and lemon zest until smooth. Pour the mixture over the brownie crust, smoothing the top with a spatula.
3. Cover the pan tightly with plastic wrap and place it in the freezer for at least 3 hours, or until the ice cream layer is firm.
4. While the cake freezes, prepare the ganache: heat the heavy cream just until simmering, then pour over the chocolate chips. Let sit for a minute, then stir until glossy. Stir in sea salt.
5. Remove the cake from the freezer, pour the ganache over the top, spreading it evenly. Return to the freezer for another 30 minutes to set the ganache.
6. Before serving, garnish with fresh berries, walnut pieces, or extra chocolate shavings. Slice using a warm knife for clean cuts and enjoy.

Nutrition per serving

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

Tips & notes

- If the ice cream becomes too soft while mixing, place the bowl back in the freezer for a few minutes.
- For a richer flavor, use a dark chocolate ganache instead of semi-sweet.
- Allow the cake to sit at room temperature for 5 minutes before slicing to avoid cracking.