

Homemade Ice Cream Cake (Like Dairy Queen)

Prep: 30–40 minutes active, plus at least 12 hours freezing • Cook: 0 minutes

A no-bake, multi-layered ice cream cake with chocolate and strawberry ice cream, ribbons of hot fudge, a crunchy Oreo center, and a billowy vanilla whipped cream finish.

Ingredients

- 10 (110 g) Oreo cookies
- 2 tablespoons (28 g) unsalted butter (melted)
- 1.5 quarts (48 ounces / 3 pints / 1.42 L) chocolate ice cream (softened (or other flavor))
- 1 cup (8 ounces / 227 g) hot fudge (divided; homemade or store-bought)
- 1.5 quarts (48 ounces / 3 pints / 1.42 L) strawberry ice cream (softened (or other flavor))
- 2 cups (480 ml) heavy cream (cold)
- 1/3 cup (40 g) confectioners' sugar
- 1 1/2 teaspoons pure vanilla extract
- as desired sprinkles (for garnish (optional))

Instructions

1. Pulse 10 Oreo cookies (with filling) in a food processor or blender to coarse crumbs; mix with the melted butter and set aside for step 4.
2. Remove the chocolate ice cream from the freezer and let soften for 10 minutes. Meanwhile, line a 9×3-inch or 10×3-inch springform pan with plastic wrap, leaving some overhang.
3. Scoop softened chocolate ice cream into the lined pan and spread into an even layer; freeze for 30 minutes. During this time, make homemade hot fudge or warm store-bought until spreadable.
4. Spread 1/2 cup hot fudge over the first ice cream layer, then top evenly with the Oreo-butter mixture; freeze 30 minutes. After 20 minutes, set out the strawberry ice cream to soften for 10 minutes.
5. Drizzle the remaining 1/2 cup hot fudge over the Oreo layer. Working quickly, spread the softened strawberry ice cream evenly on top. Cover and freeze for at least 12 hours and up to 2 days.
6. If serving on a separate plate or stand, freeze the plate/stand for 30 minutes before unmolding the cake.
7. Unmold the cake: remove the springform ring and use the plastic wrap overhang to lift the cake out. Transfer to the chilled plate or stand and remove the plastic wrap.
8. Make the whipped cream: whip the cold heavy cream with confectioners' sugar and vanilla until medium-stiff peaks form.

9. Frost the top and sides of the cake with whipped cream; decorate with sprinkles if desired. Freeze about 30 minutes to set before slicing. For clean slices, warm a sharp knife under hot water and wipe between cuts.

Tags: Ice Cream, Frozen Dessert, No Bake, Make Ahead, Birthday, Oreo

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