

Chocolate Ice Cream Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

2 cups (1 pint) whipping cream
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1 tablespoon vanilla extract
3/4 cup mini semi-sweet chocolate chips (optional)
2 (9-inch) baked chocolate cake layers
1 to 2 tablespoons milk
1 (16-ounce) can chocolate frosting
Purchased tubes of decorating icings

Directions

Line and 8-inch baking pan with plastic wrap; set aside.

In large bowl, combine whipping cream, EAGLE BRAND® and vanilla. Cover and chill 30 minutes. With mixer, beat 4 to 5 minutes or until soft peaks form. Cover and freeze 1 1/2 hours or until partially frozen.

Gently fold in chips (optional). Spoon into prepared pan. Cover and freeze at least 6 hours.

When ice cream is firm, set 1 cake layer on serving platter. Invert ice cream onto cake layer; remove plastic wrap. Top with remaining cake. Stir enough of the milk into frosting to reach slightly soft spreading consistency. Quickly spread icing over cake and ice cream with frosting. Loosely cover with plastic wrap; freeze until serving time.

Remove from freezer 15 minutes before serving; decorate as desired with purchased icings. Store leftovers covered in freezer.