DietCloud – Recipe

Recipe Name: Homemade Ice-Cream Cake Recipe

Diet Type:

Course: Snack

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 1 1/2 liter Chocolate Ice cream - softened • 1 1/2 liter Vanilla Ice cream • Strawberry Cake - A 9-inch strawberry cake • 1 cup Decorative sugar (Cake/ Candy Sprinkles) - for decorating • 1 cup Chocolate chips • 4 Whole Eggs - at room temperature • 3/4 cup Sunflower Oil • 2 cups All Purpose Flour (Maida) • 2 1/2 cups Sugar • 2 teaspoon Vanilla Extract • 2 teaspoon Baking powder • 1/2 teaspoon Strawberry Essense • 1 cup Milk - warm	4

Preparation

• To start making this Homemade Ice-Cream Cake Recipe, prep the Spring form baking pan with butter and flour, line the base with parchment paper; Set aside.
• For an ice-cream cake, it is best to use a cake pan with a removable base.
• When the ice-cream cake is frozen, it can be removed easily.
• Sift the baking powder, flour and salt together, set aside.
• Preheat the oven at 375 degree F.
• Whisk the eggs and sugar until light yellow and fluffy.
• Add vanilla and oil; beat on medium speed for about 3 minutes.
• Pour flour, a little at a time, alternating with milk.
• Whisk on low speed until combined.

• Add strawberry flavour and combine.
• Pour the cake batter into the prepared baking pan, bake for 25 to 28 minutes, or until a skewer inserted in the centre of the cake comes out clean.
• Remove from the oven, and cool completely.
• Cut the top off, and divide the cake into two equal layers.
• Work quickly while assembling the cake, else the ice-cream can melt right into the cake layer! Freeze the cake after every layer, if you live in warm temperatures.

• I have applied frosting on top of the cake, mostly.
• This cake has enough calories already.
• Cut the cake with a knife dipped in warm water, serve Homemade Ice-Cream Cake Recipe immediately.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)