

No-Bake Ice Cream Cake with M&M's, Cookie Dough & Chocolate Ganache

Chocolate M&M's & Cookie Dough Ice Cream Cake - Colorful, Creamy & Loaded with Goodness



TIME
1 min

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INGREDIENTS

For the Cookie Dough:

$\frac{3}{4}$ cup brown sugar, packed

... cup granulated sugar

$\frac{1}{2}$ cup (1 stick) unsalted butter, softened

1 tsp vanilla extract

1 ... cups all-purpose flour

... tsp salt

$\frac{1}{4}$ cup mini chocolate chips

For the Ice Cream Layers:

$\frac{1}{2}$ gallon vanilla ice cream, softened

$\frac{1}{2}$ gallon chocolate ice cream, softened

1 cup M&M's (plus more for topping)

For the Chocolate Ganache:

1 cup heavy cream

1 cup semisweet chocolate chips (or chopped chocolate)

DIRECTIONS

1. **Make the Cookie Dough:** In a large mixing bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy. Mix in vanilla extract. Add flour and salt, mixing until a dough forms. Fold in the mini chocolate chips.
2. **Build the Crust:** Line the bottom of an 8 or 9-inch springform pan with parchment or lightly grease. Press half the cookie dough into the base to form a crust. Use your fingers or the back of a spoon to flatten evenly.
3. **Layer the Ice Cream:** Spread the softened vanilla ice cream evenly over the crust. Sprinkle M&M's generously over the vanilla layer. Add the softened chocolate ice cream and smooth the top.
4. **Add the Top Cookie Dough Layer:** Crumble and press the remaining cookie dough over the chocolate ice cream layer to form a rustic topping. Cover with plastic wrap and freeze for at least 4 hours, or preferably overnight.
5. **Make the Ganache:** In a small saucepan, heat heavy cream over medium heat until it begins to simmer. Remove from heat and add chocolate chips. Let sit for 1 minute, then stir until smooth and glossy.
6. **Decorate the Cake:** Unmold the frozen cake and place it on a serving platter. Pour the ganache over the top, letting it drip down the sides. Sprinkle more M&M's on top for decoration. Return the cake to the freezer for 30 minutes to set.
7. **Slice & Serve:** Use a sharp knife dipped in warm water for clean slices. Serve immediately and watch it disappear!

