

The Best Chocolate Ice Cream Cake Recipe - Simple, Rich, and Crowd-Pleasing

Whether it's a birthday bash, a backyard BBQ, or just a Tuesday that needs some joy, this



OVEN
350°F

TIME
20 min

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INGREDIENTS

1 package chocolate cake mix (plus eggs, oil, and water as directed on box)
2 cups chocolate ice cream, softened
2 cups vanilla ice cream, softened
1 cup hot fudge sauce
1 cup whipped cream
... cup chocolate chips (optional, for topping)
... cup crushed chocolate cookies (optional, for topping)

DIRECTIONS

1. Bake the Cake: Preheat oven to 350°F (175°C).
2. Grease and flour a 9-inch round cake pan.
3. Prepare chocolate cake mix according to package directions and pour into the pan.
4. Bake for 25-30 minutes, or until a toothpick comes out clean.
5. Let the cake cool completely in the pan, then slice it horizontally into two layers.
6. Build the Ice Cream Layers: Place one cake layer in a springform pan or a lined cake pan with removable sides.
7. Spread softened chocolate ice cream evenly over the cake.
8. Top with softened vanilla ice cream and smooth it out.
9. Top and Freeze: Add the second cake layer on top.
10. Freeze for 1-2 hours, or until the ice cream is firm.
11. Once firm, drizzle with hot fudge sauce and spread whipped cream over the top.
12. Sprinkle with chocolate chips and crushed cookies, if using.
13. Final Chill: Return the cake to the freezer for another 30 minutes to set the toppings.
14. When ready to serve, let the cake sit at room temp for 5-10 minutes for easy slicing.

SWAPS & NOTES

Ice Cream Flavors : Try cookies and cream, mint chip, or strawberry to switch things up.

Fudge Sauce : Use homemade or store-bought-just make sure it's thick and rich.

Cake Layer : Use brownies or cookie crust as a base for variation.

Use a deep 9-inch cake pan lined with parchment for easy lifting.

TIPS FOR SUCCESS

Soften ice cream just enough to spread-too melted and it won't hold layers.

Line your pan with plastic wrap or parchment for easy release if not using springform.

Use a serrated knife dipped in warm water for clean slices.

Make ahead and freeze up to a week in advance.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-chocolate-ice-cream-cake-recipe-simple-rich-and-crowd-pleasing/>