

## Chocolate M&M's Cookie Dough Ice Cream Cake (No-Bake & Party-Perfect!)

Chocolate M&M's & Cookie Dough Ice Cream Cake ???



OVEN  
350°F

TIME  
1 min

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SAVE  
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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 teaspoon vanilla extract

1 ... cups all-purpose flour

... teaspoon salt

$\frac{1}{2}$  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 extra for topping)

For the Chocolate Ganache:

1 cup heavy cream

1 cup semisweet chocolate chips (or chopped chocolate)

### DIRECTIONS

1. Make the Edible Cookie Dough: In a bowl, cream together:
2. Butter
3. Brown sugar
4. Granulated sugar
5. Add vanilla extract, then mix in flour and salt. Fold in the mini chocolate chips. The dough will be thick and soft.
6. ? Tip: Heat-treat the flour in the microwave for 1 minute or in the oven at 350°F for 5 minutes to make it safe to eat.
7. Assemble the Crust: Press half the cookie dough into the bottom of an 8- or 9-inch springform pan to form a crust. Freeze for 10 minutes to firm it up.
8. Layer the Ice Cream: Spread vanilla ice cream evenly over the crust.
9. Sprinkle with a layer of M&M's.
10. Add the chocolate ice cream and smooth the top.
11. Press the remaining cookie dough on top.
12. Cover tightly and freeze for at least 4 hours, or overnight for best texture.
13. Make the Ganache: Heat heavy cream until just simmering, then pour over the chocolate chips. Let sit for a minute, then stir until smooth and glossy.
14. Decorate: Remove the cake from the freezer and release it from the springform pan.
15. Pour the ganache over the top, letting it drip down the sides.
16. Sprinkle generously with more M&M's.

17. Freeze again for 30 minutes to set.
18. Slice and Serve: Let the cake sit at room temp for a few minutes before slicing. Use a sharp knife dipped in hot water for clean cuts.

## TIPS FOR SUCCESS

Soften ice cream for easy spreading, but don't let it melt.

Make sure to press the cookie dough layers firmly for structure.

Fold in crushed pretzels or graham crackers!

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