

## Peppermint Ice Cream Cake - A Festive No-Bake Holiday Dessert

Looking for a showstopping dessert that's festive, refreshing, and fuss-free? This



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

For the Cake Base:

2 cups (200g) chocolate cookie crumbs (like Oreos, filling removed)

6 tbsp (85g) unsalted butter, melted

For the Ice Cream Layer:

1 ½ quarts (1.4 liters) peppermint ice cream, slightly softened

½ cup (50g) crushed peppermint candies or candy canes

For the Whipped Topping:

2 cups (480ml) heavy whipping cream

3 tbsp powdered sugar

½ tsp vanilla extract

For Garnish:

Crushed candy canes or peppermint candies

Chocolate shavings or mini chocolate chips

### DIRECTIONS

1. Prepare the Crust: Grease a 9-inch springform pan or line it with parchment paper. In a mixing bowl, stir the chocolate cookie crumbs and melted butter until the texture resembles wet sand. Press the mixture firmly into the base of the pan to form an even crust. Freeze for 15 minutes to set.
2. Add the Ice Cream Layer: Spoon the slightly softened peppermint ice cream over the crust, smoothing it into an even layer. Sprinkle with crushed peppermint candies for extra flavor and crunch. Cover tightly with plastic wrap and freeze for at least 4 hours, or overnight until firm.
3. Prepare the Whipped Topping: In a chilled bowl, whip the heavy cream, powdered sugar, and vanilla extract until stiff peaks form. This creates a light, cloudlike topping.
4. Assemble the Cake: Remove the frozen cake from the freezer. Spread the whipped topping evenly over the ice cream layer. Garnish with crushed candy canes, mini chocolate chips, or chocolate curls.
5. Chill and Serve: Return the cake to the freezer for at least 1 hour to allow the topping to set. Before serving, let the cake sit at room temperature for 5-10 minutes for easier slicing. Slice, serve, and enjoy the frosty peppermint bliss!

### TIPS FOR SUCCESS

Use a springform pan for easy removal and clean slices.

Soften ice cream slightly before layering-it'll spread more easily without melting too quickly.

Whip the cream to stiff peaks to hold its shape when frozen.

Decorate right before freezing the final time so the garnish stays fresh and visible.

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

Original recipe: <https://chefmaniac.com/peppermint-ice-cream-cake-a-festive-no-bake-holiday-dessert/>