

The Best Copycat Dairy Queen Buster Bar Ice Cream Cake Recipe

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25 min

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INGREDIENTS

- 1 package chocolate sandwich cookies, crushed
- 1/2 cup melted butter
- 1/2 gallon vanilla ice cream, slightly softened
- 1 jar hot fudge sauce
- 1 1/2 cups salted peanuts
- 1 container whipped topping, thawed
- Chocolate syrup, for drizzling, optional
- Extra chopped peanuts, for garnish, optional

DIRECTIONS

1. Prepare the crust. Mix the crushed chocolate sandwich cookies with melted butter until evenly coated. Press the mixture firmly into the bottom of a 9-inch springform pan or similar dish. Freeze for 15 to 20 minutes to help it set.
2. Add the first ice cream layer. Spread half of the softened vanilla ice cream over the chilled crust. Smooth it into an even layer, then place the pan back in the freezer for about 20 to 30 minutes.
3. Layer the fudge and peanuts. Warm the hot fudge slightly so it spreads easily, then spoon it over the ice cream layer. Sprinkle a generous layer of salted peanuts over the fudge.
4. Add the second ice cream layer. Spread the remaining ice cream on top, smoothing the surface with a spatula. Freeze again until firm, about 1 to 2 hours.
5. Top with whipped topping. Spread the thawed whipped topping evenly over the top of the cake. Drizzle with chocolate syrup and sprinkle with extra peanuts if desired.
6. Freeze until set. Return the cake to the freezer for at least 2 to 4 more hours, or until completely firm and sliceable.
7. Serve. Let the cake sit at room temperature for 5 to 10 minutes before slicing for easier serving.

SWAPS & NOTES

Vanilla ice cream keeps this dessert true to the classic flavor profile, but chocolate or a vanilla-chocolate swirl can

work nicely too.

If you want a more intense chocolate base, you can use chocolate sandwich cookies in the crust, or even add a thin layer of chocolate ice cream in the center.

Salted peanuts are a big part of what gives this cake its signature contrast, so they are highly recommended.

If peanut allergies are a concern, you could swap them for another crunchy topping, though the flavor will change.

TIPS FOR SUCCESS

The biggest key to a clean layered ice cream cake is working in stages.

Freezing between layers helps everything stay distinct and keeps the fudge from sinking or blending too much into the ice cream.

It takes a little patience, but it makes the final dessert much easier to slice and much prettier to serve.

Let the ice cream soften just enough to spread, but not so much that it becomes melty.

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