

CHOCOLATE & MINT ICE CREAM CAKE

Creamy ice cream, rich chocolate & fresh minty flavour make this a winning cake!

NORMAL	30 MINS, PLUS 1 HOUR OF FREEZING MID PREP	10 MINS, PLUS FREEZING TIME 1H 20MINS, OVERNIGHT	8-10

Ingredients

- 133g packet Oreo cream filled biscuits, finely crushed
- 50g butter, melted
- 2L Bulla Creamy Classics Real Ice Cream Choc Chip, softened slightly

TO MAKE THE GANACHE

- 100g dark chocolate, chopped
- 1/2 cup Nutella
- 1/2 cup Bulla Thickened Cream

TOPPINGS

- Peppermint crisp, Darrell Lea mint balls, Ferrero Rocher, Aero peppermint choc, Chocolate Flake

Instructions

1. Grease an 8cm deep x 22cm round spring form tin and line base and sides with baking paper.
2. Place the finely crushed biscuits (if you don't have a food processor, place the biscuits in a ziplock bag and bash with a rolling pin, then tip into a bowl and use your hands to crumble any big pieces) in a bowl, add the melted butter and combine.
3. Tip the mixture into the lined tin and press down distributing evenly. Chill for 20 minutes. Spoon Bulla Creamy Classics Real Ice Cream Mint Choc Chip onto the biscuit base.
4. Freeze for 1 hour or until firm.
5. Spoon over the Bulla Creamy Classics Real Ice Cream Choc Chip and try to get a flat smooth finish. Freeze overnight.
6. When ready to serve, get the Nutella ganache ingredients ready and all the toppings to hand to decorate – you'll need to work quickly.
7. For the ganache, mix all the ingredients in a microwave safe bowl and microwave on high for 30 second intervals, for around 1 minute to 2 minutes, stirring each time until everything has melted and combined. Leave to stand and cool for 10 minutes.
8. Remove the cake from the freezer, stand for a few minutes then carefully remove from the tin and place onto a cake stand, removing the baking paper.
9. Pour over the ganache and quickly decorate with your chosen toppings. Serve immediately.