



FLC ISO BAKING...

# Snickers Brownie Ice Cream Cake



## BASE

- Brownie Mix, plus ingredients required on that recipe/box.

## ICE CREAM

- Vanilla Ice Cream (4L)
- Snickers Bars (4 standard size)
- Peanut Butter (optional)
- Chocolate Chips (optional)

## TOPPINGS

- Snickers Bars (4 standard size)
- Caramel Syrup / Dulce de Leche (any brand)
- Chocolate Syrup (any brand)

## INSTRUCTIONS

*The following and above is for a two tier cake. Halve the recipe for a single tier.*

### BASE

1. Prepare brownie mix as per instructions on the box. You can also use your favourite home-made brownie recipe instead if you prefer.
2. Line 2 x 8 inch cake tins (preferably springform) with baking paper, ensuring it comes higher than the top of the tin. Split the batter between both tins and bake until cooked through (you may need to adjust the time from what it says on the mixture recipe - use a skewer to check)
3. Remove from oven and allow to cool completely. Do not remove from the tins.

### ICE CREAM

1. Take all of the Snickers bars and roughly chop them and set aside.
2. In a large bowl, empty all of the ice cream. Add half of the chopped snickers a little at a time, mixing through. Set remaining Snickers aside.
3. **OPTIONAL:** Add peanut butter (in small amounts at a time) and/or chocolate chips and mix through.

### ASSEMBLY

1. Take the remaining Snickers and divide into three piles - two smaller piles and one larger.
2. Take the two cooked brownies in the cake tins (leave in the tins) and spread each Snickers from the small piles (one for each brownie tin).
3. Add in a drizzling of caramel and chocolate toppings over the brownies.

4. Scoop the ice cream mixture on top of the brownies, filling to the top of the cake tins. Smooth the top. Cover with gladwrap and freeze until the ice cream has set and you are ready to serve.

## SERVING

1. When ready to serve, take both tins from the freezer. Get serving plate / cake board ready.
2. Take one of the tins, and using the latch (on a springform tin) open the tin and remove the side. Keeping the gladwrap on the ice cream, quickly put your hand on the gladwrap, turning the cake over to remove the bottom of the tin and the baking paper.
3. Carefully turn the cake back over - brownie side down - onto the plate or board. Remove the gladwrap. Drizzle a small amount of chocolate syrup onto the top of the ice cream.
4. Repeat the Step 3 with the second cake, placing it - brownie side down - on top of the other one. Remove the gladwrap, and then top with the remaining pile of Snickers, drizzling chocolate and caramel sauces on top and down the sides. Be as generous as you like.
5. Serve immediately.

*You will need a sharp knife to cut through this cake, as the brownies will be firm, and the ice cream may squash when cutting through.*

*A single tier version of this cake is easier to cut through.*

## RECIPE NOTES

1. If you do not have a springform pan, line your pan with glad wrap before adding your baking paper. You can use the clear wrap to help lift your cake out of the pan once it's assembled and frozen.

This cake is inspired by, but changed to use pre-made ice cream:

<https://www.lifeloveandsugar.com/snickers-peanut-butter-brownie-ice-cream-cake/>