Lemon Coconut Streusel Ice Cream Cake

Janet Gill - Canton, OH
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Servings: 16

1 package (11.2 ounce) shortbread cookies
1/2 cup sweetened shredded coconut, toasted
1/4 cup macadamia nuts, coarsely chopped and toasted
1 teaspoon grated lemon zest
1 can (15 ounce) cream of coconut
1/2 cup lemon juice
1 1/2 quarts vanilla ice cream, softened
1 carton (8 ounce) frozen whipped topping, thawed and divided
fresh blueberries, raspberries and strawberries (optional)

Preparation Time: 30 minutes

Reserve ten shortbread cookies for decoration. Crush the remaining cookies. Transfer to a bowl. Stir in the coconut, macadamia nuts and lemon zest. Reserve two tablespoons of the crumb mixture for topping.

In a large bowl, whisk the cream of coconut and lemon juice until combined. Stir in the softened ice cream until smooth. Foid in one cup of the whipped topping.

Sprinkle one cup of the crumb mixture onto the bottom of a greased nine-inch springform pan. Top with half of the ice cream mixture. Layer with the remaining one cup of crumbs and ice cream mixture.

Place the reserved whole cookies around the edge of the pan. Top with the remaining 2-1/2 cups of whipped topping. Sprinkle the cake with the reserved two tablespoons of the crumb mixture.

Freeze, covered, until firm, at least eight hours or overnight.

If desired, serve with berries.