
Mango-Orange-Vanilla Ice Cream Cake

Food Network Kitchen

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Preparation Time: 50 minutes

Start to Finish Time: 5 hours 30 minutes

4 tablespoons unsalted butter, melted

10 sheets graham crackers, broken in half

1 carton (1.5 quart) mango ice cream

1 carton (1.5 quart) vanilla ice cream

1 carton (1.5 quart) orange-vanilla ice cream

whipped cream (for topping)

Butter an eight-inch springform pan. Cut a 7x26-inch piece of parchment paper. Press the strip around the inside of the springform pan so it extends above the rim (this will allow you to build a tall cake). Lock the ring to secure the paper to the pan.

In a food processor, pulse the graham crackers until finely ground. Add the melted butter and pulse until combined. Press the mixture into the bottom of the prepared pan and freeze until firm, about 10 minutes.

Meanwhile, cut the carton of mango ice cream in half with a serrated knife. Return one-half to the freezer. Transfer the other half to a stand mixer and let soften slightly. Then beat with the paddle attachment on medium speed until spreadable but not melted. Spread the ice cream evenly onto the crust with an offset spatula. Freeze until firm, 30 minutes to one hour.

Rinse out the mixer bowl, then repeat step three with the vanilla ice cream, using half of the carton. Freeze the cake. When firm, repeat with the orange-vanilla ice cream, using half of the carton. Return to the freezer.

Repeat the layers with the remaining mango, vanilla and orange-vanilla ice cream, making sure that each layer is firm before adding the next. Freeze the ice cream cake until completely firm, at least one hour.

Remove the springform ring and parchment. Cover the cake with whipped cream and freeze for at least 10 minutes more.

Yield: 18 to 20 servings

Dessert

Per Serving (excluding unknown items): 835 Calories; 60g Fat (63.8% calories from fat); 8g Protein; 69g Carbohydrate; 2g Dietary Fiber; 153mg Cholesterol; 483mg Sodium. Exchanges: 3 1/2 Grain(Starch); 12 Fat; 1 Other Carbohydrates.