
Easy Mocha Chip Ice Cream Cake

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 5 hours 15 minutes

1 pint premium dark chocolate chunk-coffee ice cream, softened

3 sugar cones, crushed

1/3 cup chocolate fudge shell topping

1 container (14 ounce) premium chocolate- chip ice cream, softened

6 cream-filled chocolate sandwich cookies , finely crushed

Mocha Ganache (see recipe under "Desserts/ Frosting")

chocolate-covered coffee beans (for garnish)

Line an 8 x 5-inch loaf pan with plastic wrap, allowing three inches to extend over the sides. Spread the chocolate chunk-coffee ice cream in the pan. Sprinkle with the crushed cones. Drizzle with the chocolate shell topping.

Freeze for 30 minutes.

Spread the chocolate-chocolate chip ice cream over the topping. Top with the crushed cookies, pressing into the ice cream.

Freeze for four hours or until firm.

Lift the ice cream loaf from the pan, using the plastic wrap as the handles. Invert onto a serving plate. Discard the plastic wrap.

Prepare the Mocha Ganache. Slowly pour over the ice cream loaf, allowing the Ganache to drip down the sides.

Freeze for 10 minutes.

Let stand at room temperature for 10 minutes before serving.

Garnish with chocolate-covered coffee beans.

Yield: 8 scoops

Dessert

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .