

Bite Spoon

Copycat Dairy Queen Ice Cream Cake Recipe

20 min Prep time	**10 min** Cook time	**30 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- ▢ 1 ½ cups graham cracker crumbs
- ▢ ¼ cup melted butter
- ▢ 2 tbsp sugar

Ice Cream Layers

- ▢ 2 pints vanilla ice cream, softened
- ▢ ½ cup vanilla ice cream

Chocolate Ganache

- ▢ 1 cup semi-sweet chocolate chips
- ▢ ½ cup heavy cream
- ▢ 1 tbsp butter
- ▢ 1 tsp lemon juice

Optional Garnish

- ▢ Crushed graham crackers
- ▢ Fresh berries

Instructions

1. Combine graham cracker crumbs, melted butter, and sugar; press firmly into the bottom of a 9-inch springform pan to form an even crust.
2. Soften the vanilla ice cream (or almond milk ice cream) just enough to spread, then spoon half over the crust and smooth with a spatula.
3. Return the pan to the freezer for 20 minutes to set the first layer.
4. Repeat with the remaining ice cream, creating a second layer; freeze again until firm.
5. While the cake chills, heat heavy cream, butter, and chocolate chips together until smooth; stir in lemon juice and let cool slightly.
6. Pour the ganache over the frozen cake, spreading evenly; return to freezer for at least 10 minutes to set.
7. Before serving, let the cake sit at room temperature for 5-10 minutes, garnish with crushed crumbs or fresh berries, then slice with a hot, wet knife.

Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a brighter ganache, add a pinch of sea salt.
- If the ice cream is too hard, let it sit at room temperature for 3-5 minutes before spreading.
- Feel free to swap chocolate chips for white chocolate for a different flavor profile.