

**Name**

Hannah Waksman

Recipe Title

Banana, Caramel, and Vanilla Cookie Ice Cream Cake

Recipe Ingredients

- About a pint Vanilla ice cream
- About a pint of Banana ice cream with caramel and vanilla wafer cookies- from Sandy's Scoops (sandyscoops.com)
- Caramel sauce
- About half a box of vanilla wafer cookies
- 4 tablespoons melted butter

Recipe Instructions

1. Allow the vanilla ice cream to sit out at room temperature until softened, about 15 minutes.
2. This step is optional, but I like to line the pan with parchment paper to make it easier to remove the cake. If you don't have a springform pan then this step is essential for easy removal. Line an 8" springform pan with parchment paper, making sure there is a lot of excess paper hanging over the sides. When you're done, you can lift the cake out by the paper.
3. Add about 30 cookies to a food processor and process until finely ground. Then mix in your melted butter.
4. Press your cookie mixture into the bottom of the pan and freeze for about 15 minutes.
5. Spread an even layer of vanilla ice cream on top of the cookie crust. Freeze for about an hour.
6. In the meantime, add about 20 vanilla wafer cookies to a plastic bag and crush them into small pieces, or use your food processor again. I prefer to do this by hand because I like to use larger pieces for this step and my food processor tends to grind the cookies too fine for my liking.
7. After an hour has passed, add a layer of caramel on top of the vanilla ice cream by squeezing your caramel sauce onto the ice cream and spreading it evenly with the back of a spoon.
8. Sprinkle your crushed vanilla wafer cookies on top of the caramel in an even layer. Make sure you save the extra crushed cookies. Freeze for 45 minutes.
9. Allow the banana ice cream to sit out at room temperature until softened, about 15 minutes before you are ready for the next step.
10. Add an even layer of the banana ice cream by spreading it with the back of the spoon. Freeze for at least 2 hours.
11. To decorate, add a border of crushed cookies around the sides and the edges of the top of the cake.
12. Cut and enjoy!

If you're in a rush, you don't need to freeze it after each layer, you just won't have nice even layers when you cut the cake