

PREP: 1 hour + freezing
COOK: 30 min
SERVES: 12

Ice Cream Brownie Layer cake

Layers of fudgy brownie, sandwiched between vanilla ice cream and smothered in drippy mocha ganache - everyone will go crazy when you bring this out to the table! It's easy to prepare ahead too.

Ingredients

Brownie

250g dark cooking chocolate
250g unsalted butter
1 ¼ cup (290g) plain flour, sifted
1/3 cup (40g) dutch process cocoa
1/4 tsp Dr. Oetker Baking Powder
1 cup (160g) light brown sugar
2/3 cup (105g) dark brown sugar
4 large eggs, lightly whisked

Ice Cream

600ml thickened cream
395ml can sweetened condensed milk

Method - Brownie

STEP 1

Preheat oven to 160C (fan forced), grease and line 2 x 20cm cake tins with baking paper.

STEP 2

In a large microwave safe jug, melt butter and chocolate at 30 second intervals, stirring well in between until completely melted. In a separate bowl, add sifted flour, cocoa and Baking Powder with brown sugars. Add eggs, melted chocolate and whisk until well combined. Pour into prepared tins and bake for 25-30 minutes, or until an inserted skewer has only a few damp crumbs attached. This will ensure your brownie is moist in the centre, but not gooey.

Method - Ice Cream

STEP 1

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

2 tsp Queen Madagascan Vanilla Bean Paste

Decorate

600ml thickened cream

200g dark cooking chocolate

Dr. Oetker Polka Dots and Hundreds & Thousands

Method - Ice Cream

Allow to cool completely, then prepare ice cream. Whip cream and Vanilla Bean Paste until stiff peaks form, then fold through condensed milk until combined.

STEP 2

Line round cake tins again, this time with plastic wrap. Place a brownie layer in the base of each tin. Pour half of the ice cream mixture on top of each brownie in the cake tin. Tap gently to level out and place into freezer overnight to set.

Method - Decorate

STEP 1

When ready to assemble, prepare ganache. Microwave 300ml cream and 200g chocolate for 30 second intervals, stir well in between until chocolate is completely melted. Mix well and cool to room temperature.

STEP 2

Remove cake tins from freezer and lift cakes out via holding plastic wrap. Place one cake on a plate, brownie side down, stacking the second on top. If the layers of ice cream are uneven, use a hot, dry knife to even. Spoon cooled ganache over top of cake to create drips that run down the sides.

STEP 3

In a large bowl, whip remaining cream until medium peaks form. Add to a piping bag fitted with a large open star tip, pipe rosettes of cream around the top of cake. Sprinkle generously and serve immediately, or, place in freezer until ready to serve.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.