



PREP: 30 min +  
freezing  
COOK: 15 min  
SERVES: 8

## Salted Caramel Ice Cream Cake

When it's too hot to bake, there's only one answer – ice cream cake! This cheat's version is laden with choc-esspresso soaked sponge fingers, creamy salted caramel ice cream and indulgent toffee sauce. YUM!

### Ingredients

#### Ice Cream

2L store bought vanilla ice cream  
2 ½ tbsp Queen Salted Caramel  
Flavour for Icing

#### Filling

1 packet store bought sponge finger  
biscuits  
1 cup (250ml) boiling water  
¼ cup (40g) light brown sugar

#### Cream

330ml thickened cream  
2 tsp Queen Vanilla Bean Paste

### Method - Ice Cream

#### STEP 1

Remove ice cream from freezer and spoon into a large bowl. Leave to melt slightly and wash out ice cream container. Add Salted Caramel Flavour for Icing to ice cream and mix to make salted caramel ice cream.

### Method - Filling

#### STEP 1

In a separate bowl, add hot water, brown sugar and Choc Espresso Flavour for Icing and mix well until sugar has dissolved. Allow to cool slightly.

#### STEP 2

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## Ingredients

1 tbsp caster sugar

### Toffee Sauce

$\frac{3}{4}$  cup (120g) light brown sugar

$\frac{1}{2}$  cup (80g) dark brown sugar

125g butter

330ml cream

## Method - Filling

In clean ice cream container, add a layer of slightly melted salted caramel ice cream. Dip a sponge finger into choc espresso mix and layer on top of the ice cream. Don't be tempted to soak all sponge fingers at once, they'll disintegrate into mush. Cover ice cream with a layer of sponge fingers then cover with a layer of ice cream and repeat. Make sure to finish with a layer of ice cream. Cover with ice cream container lid and freeze overnight.

## Method - Cream

### STEP 1

Before serving, whip cream, sugar and Vanilla Bean Paste into stiff peaks and fill a piping bag fitted with a French star piping tip.

## Method - Toffee Sauce

### STEP 1

For toffee sauce, melt butter in a small saucepan over medium heat. Add brown sugars and stir continuously until mixture begins to bubble. Stir vigorously until sugar and butter have come together. Remove from the heat and stir in cream. Allow to cool until just warm.

### STEP 2

Run sides and base of ice cream container under hot water for a few seconds until ice cream cake begins to release. Turn out onto a serving platter and immediately pipe vanilla cream. Pour a generous amount of toffee sauce over ice cream cake. Slice, serve, and enjoy!

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