

EASY STRAWBERRY ICE CREAM CAKE



Ingredients

- 4 cups (1 quart) strawberry ice cream
- 3 cups crushed graham crackers, plus more for topping
- 3/4 cup Just Jan's Organic Strawberry Spread, warmed until spreadable
- 4 cups (1 quart) chocolate chip ice cream
- 2 1/2 cups heavy cream
- 1/4 cup confectioners' sugar
- 1 teaspoon pure vanilla extract
- Sliced strawberries, for topping

Directions

Line the bottom of an 8-inch springform pan with parchment and freeze for 10 minutes. Meanwhile, cut the strawberry ice cream into pieces and beat in a stand mixer with the paddle attachment on low speed until smooth and spreadable but still frozen, about 30 seconds.

Sprinkle 1 cup of crushed graham crackers in the bottom of the chilled pan. Spread the softened strawberry ice cream over the crumbs and tap the pan on the counter several times to remove any air pockets. Sprinkle with another 1 cup graham cracker crumbs and pat into an even layer. Spread with the strawberry jam. Freeze the cake until firm, 1 to 2 hours.

Cut the chocolate-chip ice cream into pieces and beat in the mixer to soften. Spread on top of the strawberry jam layer, and sprinkle with the remaining 1 cup graham cracker crumbs. Freeze until firm, at least 2 hours or overnight.

Frost the cake: Rub the side of the springform pan with a warm kitchen towel to loosen. Remove the ring; invert or slide the cake onto a platter and freeze 15 minutes. Beat the heavy cream with the confectioners' sugar and vanilla until stiff peaks form. Spread over the top and side of the cake. Top with sliced strawberries and graham cracker crumbs. Freeze until firm, at least 3 hours or overnight.