



# All in One Bake Shop

## Rolled Ice Cream Cake Instructions

### Ingredients and Supplies

- 1 box cake mix
- 2 pints ice cream
- Ganache (optional)
  - 2 cups chocolate chips
  - 1/2 cup heavy cream
- Sauce (optional)
  - 2 cups raspberries
  - 1 cup sugar
  - 1/2 cup Framboise



### Instructions:

*This recipe is so versatile. You can use different flavor cake and ice cream to make a wonderful and easy make ahead dessert that will delight and impress anyone. Play with flavor combinations - search the cake mix aisle and the ice cream aisle to come up with ideas.*

Heat oven to 325F. Prepare cake mix according to package directions. Line bottom of greased 10x15-inch baking pan with parchment paper. Lightly grease or spray parchment paper and sides of pan with non-stick cooking spray.

Spoon 4 to 5 cups cake batter into pan and spread evenly. Bake at 325F. for about 20 minutes or until cake is done, but not over done. Remove cake from oven and let stand for 5 minutes. Remove cake from pan by gently running a knife around edges to loosen. Flip cake over onto a tea towel that is dusted heavily with 10x sugar. Starting at narrow edge, roll cake and towel together. Allow to cool for 30 minutes. Place in refrigerator. When cake is cold, unroll and spread evenly with softened ice cream\*. Reroll ice cream cake and wrap in plastic wrap. Freeze for 2 hours or until firm.

**Ganache Glaze:** Heat whipping cream to a boil. Pour over chocolate chips. Stir until smooth. Remove roll from freezer; unwrap and place on wire rack over cookie sheet or large sheet of wax paper. Pour warm ganache over roll to cover. Decorate as desired. Freeze for 30 minutes or until firm.

**Raspberry Sauce:** Puree all ingredients and strain. Sauce can be thickened by heating and adding a little bit of cornstarch (1 tsp). Chill sauce before use.

To serve, remove roll from freezer and allow to stand for 5 to 10 minutes to soften slightly to ease in cutting. Cut into 1-inch slices.

10 servings

\* To soften ice cream, place in the refrigerator for 30 minutes OR just until easy to scoop.