



strawberry crunch ice cream cake;

1. (strawh-beh-ree krun'ch eyce kuh-reem kehk) *noun*. Vanilla cake with a strawberry ice cream layer and with a strawberry crumble topping.
2. Produces 24 Servings.
3. Preparation 1 hour 35 mins.
4. Oven temperature set to 350.

Ingredients;

Ice Cream Cake

1 box cake mix* + ingredients
1 qt strawberry ice cream,
softened

Strawberry Crunch Topping

1-2 c. freeze dried strawberries
1 14oz tub white frosting (large)

* I use white, but any form of yellow, vanilla, etc. will work

Instructions;

Ice Cream Cake

1. Prepare 9" x 13" pan with a sheet of parchment paper on the bottom. Bake cake according to package directions.
2. Remove from oven and trim the top to make flat. Reserve the trimmings. Allow the flattened cake to cool completely.
3. Crumble trimmings and bake for 15-20 minutes or until crisp.
4. While cake is cooling, remove ice cream to soften. Once cake is cool, cut in half to form two layers.
5. Spread strawberry ice cream over one half, then replace the second cake half and return to freezer. Cut off corner to look like a "bite".

Strawberry Crumble Topping

6. In a processor, blend crisp cake and freeze dried strawberries to a crumble. Frost frozen cake, then press mixture into icing. Serve cold.