

Strawberry Ice Cream Cake



DIRECTIONS

- Place strawberries and sugar in a small pan.
- Bring to a slow boil, stirring constantly.
- When most of the water has evaporated, remove from flame.
- Using a food processor, blend strawberries until smooth.
- Set aside to cool.
- Meanwhile, line a 9" springform pan with plastic wrap (sides and bottom).
- Arrange some of the cookies along the sides of the pan, making sure to leave no bare spots.
- Crumble a few cookies and place evenly on the bottom of pan to make a "crust".
- Set aside.
- In a large bowl, whip cream until stiff.
- Add condensed milk and stir by hand with a spatula until fully incorporated.
- Add cooled strawberry mix and continue blending with spatula.
- Gently pour mixture into the prepared pan.
- Level top out smoothly.
- Sprinkle mini chocolate chips over top.
- Cover with plastic film and place in freezer.
- Allow to set for at least 3 hours or overnight.
- Slice and enjoy!
- Makes 8 servings



INGREDIENTS

- 1 1/2 cup heavy whipping cream (350 ml)
- 3/4 cup plus 1 TBSP sweetened condensed milk (200 ml)
- 16 Oz sliced strawberries (fresh or frozen)
- 1/4 cup sugar
- 1 pack of elephant ears (aka butterfly) cookies
- Mini chocolate chips for decorating

NONNA'S TIPS

- If using frozen berries, you can safely leave them in the fridge to thaw out prior to making ice cream to make cooking them down even easier.
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- I used elephant ears but you can use any cookie you like with this recipe.
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- A standard can of evaporated milk is 14 Oz. You will use 2/3 of the can for this recipe.
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- You can substitute any other berry or a mixture of berries (in the same amount) for a different flavor.