

Helergon Kitchen

Ice Cream Sandwich Cake – Easy No-Bake Dessert

20 min	20 min	8
Prep time	Total time	Servings
Easy	**American**	
Difficulty	Cuisine	

Ingredients

Cake Layers

- [ ] 2 boxes (about 12 oz each) vanilla sponge cake mix, prepared and baked
- [ ] 1/4 cup melted butter for brushing

Ice Cream Filling

- [ ] 1½ quarts vanilla ice cream, softened
- [ ] 2 tbsp vanilla extract

Chocolate Ganache

- [ ] 8 oz dark chocolate, chopped
- [ ] ½ cup heavy cream
- [ ] 1 tsp sea salt flakes

Garnish

- [ ] Fresh berries (strawberries, blueberries)
- [ ] Optional whipped cream

Instructions

1. Bake the cake layers according to the package, then let them cool completely. Slice each layer horizontally to create four thin sheets.
2. Brush each cake sheet lightly with melted butter to add moisture and a subtle richness.
3. In a bowl, stir softened vanilla ice cream with vanilla extract until smooth. Spread a generous layer over the first cake sheet, then place the second sheet on top.
4. Repeat the ice cream spreading and layering until all cake sheets are stacked. Wrap the assembled cake tightly in plastic wrap and freeze for 1 hour.
5. Meanwhile, heat the heavy cream in a saucepan until just simmering, then pour over the chopped dark chocolate. Stir until glossy ganache forms; stir in sea salt.
6. Remove the cake from the freezer, discard the wrap, and place on a serving platter. Pour the ganache over the top, letting it drip down the sides.
7. Garnish with fresh berries and a dollop of whipped cream if desired. Return to the freezer for 15 minutes before slicing.

Nutrition per serving

420 kcal	5 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream becomes too soft while spreading, return the cake to the freezer for a few minutes.
- Use a sharp knife warmed in hot water for clean slices.
- Feel free to substitute the vanilla cake with chocolate or lemon for a different flavor profile.