

Giant Ice Cream Sandwich Birthday Cake

Ingredients

- 1 batch of your favorite chocolate chip cookie dough (or use store bought)
- 1 gallon of vanilla ice cream
- Sprinkles of choice
- 9 inch pie pan
- 9 inch spring form pan - [like this](#)

Directions

1. Make cookie dough according to directions
2. Line bottom of your pie plate with parchment paper that overhangs for easy removal
3. Divide dough into two equal sized balls. Press one half into the pie dish. I took the overhang of the parchment paper and used it to press the dough down into an even layer. You'll want it as even as possible to make the cake level
4. Use the other half of your dough in the spring form pan. Press the dough down into an even layer.
5. Cook at 350 degrees for 15-17 minutes
6. Remove, and let cool completely
7. Once cooled, take slightly thawed icecream (I let mine set out for about 20 minutes) and spread it on top of the cookie layer in the spring form pan.
8. Gently remove the cookie from the pie pan- using the parchment paper- for easy removal. And place on top of the ice cream layer
9. Place back in the freezer for at least 3 hours. If you want to add sprinkles, remove the cake from the freezer. Remove the spring form pan and gently roll the edges in sprinkles - totally optional! Place the spring form pan back on to help the sprinkles adhere and place in the freezer until ready to eat!
10. Enjoy!! This really gets better the longer it is in the freezer because the cookie becomes a little more tender and easier to eat!

MADE WITH LOVE

by Teresa Forehand