

Dot (Ice Cream) Cake



INGREDIENTS

- 1 box funfetti cake mix, plus ingredients listed on the box
- 1½-2 pints vanilla ice cream
- 1-2 cups rainbow dot sprinkles
- Whipped cream, for topping (optional)
- Maraschino cherries, for topping (optional)

Supplies

- Small sheet pan or quarter sheet pan
- Small mason jars or clear disposable cups
- Round cookie cutter or drinking glass

DIRECTIONS

1. Prepare and bake the funfetti cake according to package instructions in a small sheet pan or quarter sheet pan. Using a smaller pan creates a thicker cake layer and gives these a better cake-to-ice-cream ratio.
2. Let the cake cool completely, then transfer to the freezer for 20-30 minutes to make assembly easier.
3. Use a round cookie cutter or glass to cut circles slightly smaller than your jars or cups.
4. Place one cake round into the bottom of each cup.
5. Add a scoop of vanilla ice cream on top, spreading slightly so it reaches the edges of the cup.
6. Transfer the cups to the freezer for 20-30 minutes, or until the outside of the ice cream is firm enough to handle.
7. Pour the rainbow dot sprinkles into a shallow bowl. Turn each cup upside down and gently dip the ice cream directly into the sprinkles until coated.
8. Place the cups back into the freezer until firm, about 1-2 hours.
9. Right before serving, add a few fresh sprinkles on top for extra color and texture if desired. Top with whipped cream and a cherry for the cutest summer dessert.