

Giant Oreo Ice Cream Sandwich Cake

INGREDIENTS

- 1½ cups all-purpose flour
- ½ cup Dutch-process cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, softened
- ¾ cup granulated sugar
- ¼ cup light brown sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1½ quarts cookies & cream ice cream, softened just enough to spread

Toppings:

- Hot fudge sauce
- Whipped cream
- Crushed Oreo cookies
- Mini Oreos (optional)

DIRECTIONS

1. Preheat the oven to 350°F. Prepare one 8-inch springform pan and one 8-inch round cake pan by lining the bottoms and sides with parchment paper, then generously spraying the parchment with nonstick cooking spray. This will help the cookie layers release cleanly.
2. In a medium bowl, whisk together the flour, cocoa powder, baking soda, and salt.
3. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy. Beat in the egg and vanilla.
4. Add the dry ingredients to the wet ingredients and mix just until combined.
5. Divide the dough evenly between the prepared pans and press into an even layer.
6. Bake for 18–22 minutes, or until the edges are set and the centers are just cooked through. Do not overbake.
7. Allow the cookie layers to cool completely before carefully removing the round cookie from the cake pan. Leave the cookie baked in the springform pan in place—it will be used to assemble the cake.
8. Spread the softened cookies & cream ice cream evenly over the cookie layer in the springform pan. Top with the second cookie layer and gently press into place.
9. Cover and freeze for at least 6 hours, or preferably overnight.
10. Carefully remove the sides of the springform pan. Transfer to a serving platter if desired.
11. Before serving, drizzle with hot fudge, pipe whipped cream around the edges, and top with crushed Oreos and mini Oreos.
12. Let the cake sit at room temperature for 5–10 minutes before slicing with a sharp knife.