



## Ice Cream Cake

BAH Note: This is the cake I made for Libby's 3rd birthday. I won't say that I wasn't thinking about Shadow as I worked but it's really hard to be sad when butter, chocolate, and ice cream are around. You can use whatever cake you like. I won't even blink an eye if that happens to be a box of cake mix.

- Chocolate cake (see below)
- 8 ounces chocolate wafer cookies, such as Brownie Batter Thins (if using Oreo, remove the vanilla filling)
- 1/2 gallon ice cream, store bought or homemade, slightly thawed

Prepare a 9 inch cake pan by laying several layers of plastic wrap across each other, pressing them down into the pan, with the ends hanging well over the edge like a sling.

Use a food processor to blitz the half the wafer cookies into crumbs. Add half of the cake in large chunks and continue to process until the cake is also turned into crumbs. Transfer the mixture to a large bowl and repeat the process with the rest of the cookies and cake.

Using a large spoon or spatula, give the cake and cookie crumbs a good stir and then transfer about 1/3 of the crumbs to the cake pan. Use something with a flat bottom (water glass, ramekin, smaller cake pan, etc) to press the crumbs into a single layer in the pan. Repeat the process, using anywhere from 2/3 to of all the crumbs.

Scoop approximately 1/3 of the ice cream into the work bowl of a stand mixer fitted with the paddle attachment. Mix on low just until it starts to smooth out, stopping to scrape the ice cream from the paddle as necessary. Repeat until all the ice cream is in the bowl, increase the speed to medium, and mix until the ice cream is a spreadable, soft serve consistency.

Top the cake crumbs with the ice cream and use a spoon or spatula to smooth out the ice cream into an even layer. Cover the pan with plastic wrap or aluminum foil and transfer to the freezer (a few hours or overnight) for the ice cream to set.

When ready to serve, remove the pan from the freezer and uncover the top. Grab the ends of the plastic wrap hanging over the cake pan like a sling and use them to pull the cake out of the pan. Transfer the cake to a large serving plate, removing the plastic wrap from the bottom, and allow to thaw slightly before slicing and serving.

## Chocolate Butter Cake

*Adapted from Rose Levy Beranbaum*

BAH Note: Knowing that I was going to turn the cake into crumbs, I baked all the batter in a single 9" cake pan...because why prep and dirty two pans when all I need is one. I had a moment of doubt as the cake batter crept closer and closer to the edge of the pan and then flirted with panic as my baking time hit 40 and then 45 minutes. I'm pleased to say it turned out ok in the end.

- 2 1/4 ounces (1/3 cup) unsweetened cocoa powder, preferably Dutch process
- 8 ounces (1 cup) boiling water
- 3 large eggs
- 2 1/4 teaspoons vanilla extract
- 8 1/4 ounces (1 3/4 cup + 2 tablespoons) cake flour
- 10 1/2 ounces (1 1/2 cups) granulated sugar
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 6 ounces unsalted butter, softened

Combine the boiling water and cocoa powder in a small bowl and stir until thoroughly combined. Allow the cocoa mixture to cool.

Once the cocoa mixture is cool, heat your oven to 350 degrees, line one (or two) 9 inch cake pan with parchment, and lightly spray with cooking spray.

Place the flour, sugar, baking powder, and salt in the work bowl of a mixer and mix on low briefly to combine.

Crack the eggs into a small bowl and stir in 1/4 of the cocoa mixture plus the vanilla.

Add the remaining cocoa mixture plus the butter to the dry ingredients and mix on low until just combined. Increase the speed to medium and mix approximately 2 minutes or until the batter gets smooth and lighter in color.

Add 1/3 of the egg mixture, beat until just combined, and scrape down the bowl. Repeat two more times until all of the egg mixture is mixed in.

Pour the batter into the prepared cake pan(s) and bake on the center rack until the edges start to pull away from the side of the pan and a tester inserted in the center of the cake comes out clean. If you divided the batter between two pans, baking time is approximately 25 to 35 minutes. If you baked all the batter in a single pan, start checking at 35 minutes but be prepared to bake for 40 to 50 minutes.

Allow the cake to cool in the pan for 10 minutes before turning it out to cool completely on a wire rack.