



## Oreo ice cake

You should never ever let anyone make you choose between Oreos and ice cream. That's why we combined those two in this ice cake and trust us, you're definitely want to do the same.

## Boodschappenlijstje

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Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.95



FunCakes Mix for Cake Brownie 1kg

F10525  
€8.95



Patisse Silicone Brush 27cm

P10312  
€1.99

Other materials:

- 200 gram of melted butter
- 3 eggs
- 3 packages of Oreo cookies
- 250 ml milk
- 50 ml water
- 400 ml whipped cream

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram of Mix for American Brownie as explained on the package or in [this basic recipe](#). Cover the bottom of the spring form with baking paper and grease the edges with cake release. Fill the form with the batter and bake the brownie for 35 minutes. Let it cool down on the kitchen counter afterwards and then leave it in the fridge for an hour.

Heat 200 ml of whipped cream in the micro wave until it boils quietly. Add 200 gram of dark chocolate melts and stir it until it becomes a smooth mixture, this'll be your ganache. Leave it on the kitchen counter to cool down while you keep stirring it every now and then.

Get the brownie out of the fridge and place a strip of acetate foil along the edge. Put a line of Oreo cookies next to the acetate foil. Make sure you save 8 Oreo cookies and crumble the remaining cookies roughly. Make 200 gram of Mix for Ice cream as indicated on the package or in [this basic recipe](#). Stir the crumbled cookies through the ice cream mixture. Add the mixture to the spring form on top of the brownie and place it in the freezer for 15 minutes. Then add a thick layer of ganache to it and the rest of the ice mixture on top of that. Leave this in the freezer for at least 3 hours to stiffen. Melt 40 gram of dark chocolate melts in the microwave and drizzle this over the ice cake. Prepare the Enchanted Cream as indicated on the package or in [this basic recipe](#). fill a decorating bag with tip #1M with it and create nice swirls on top of the cake. Place an Oreo cookie in every swirl.

When it's time for cutting the cake, do so with a sharp knife which you've made wet with hot water.