

WINTER WONDERLAND ICE CREAM CAKE

Ingredients

Serves: 10

For the Ice cream Dress:

1 tub (1.8 L) OLA Rich 'N Creamy – Winter Wonderland Blueberry Marshmallow Flavoured Frozen Dessert, softened
1 doll in a dress

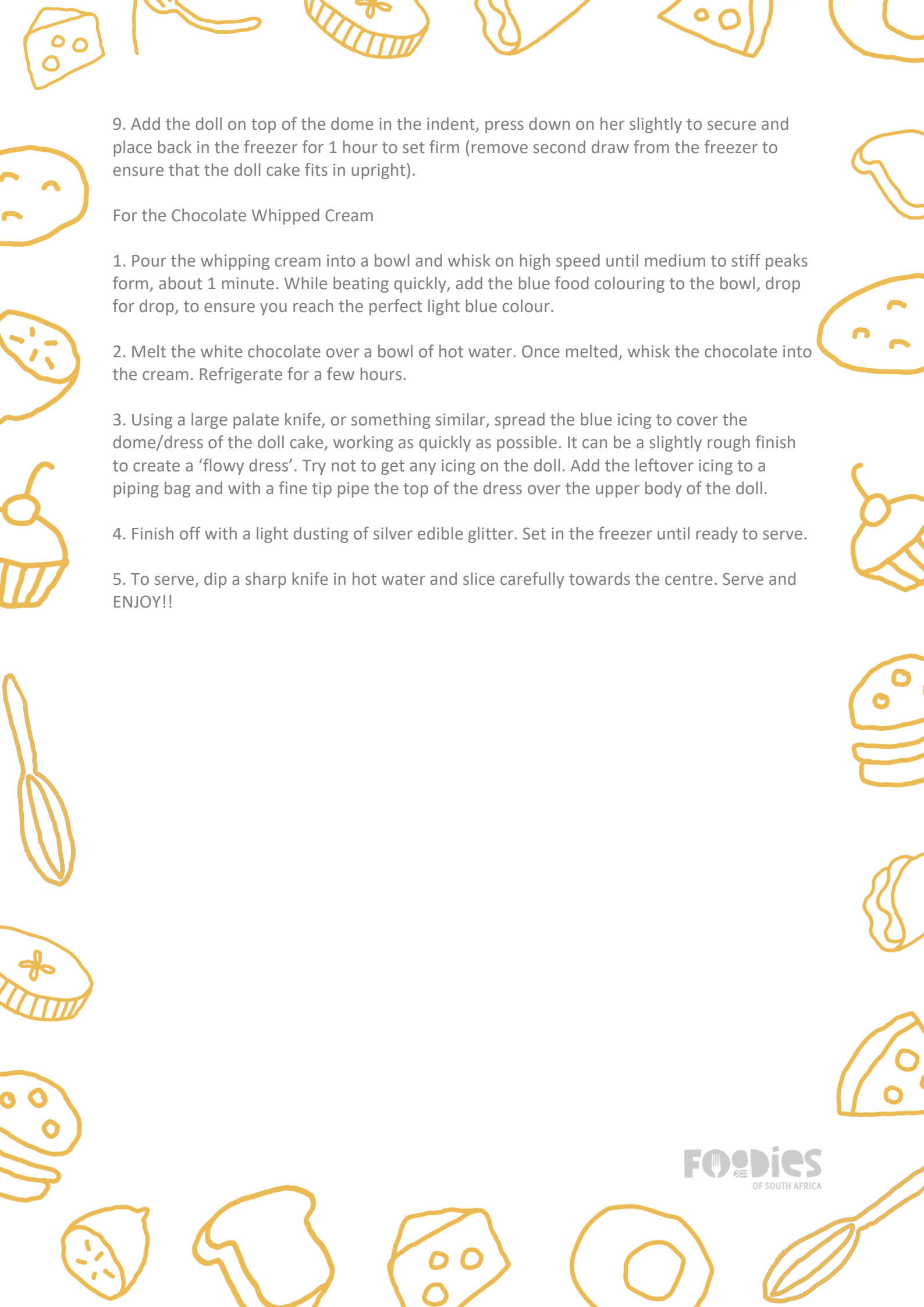
For the Chocolate Whipped Cream:

1 ½ cups whipping cream
¼ tsp blue food colouring
150g white chocolate
1 tsp fine silver edible glitter/lustre powder
Edible snow

Method

For the Ice cream Dress

1. Line a medium-large glass Pyrex bowl with cling wrap, leaving a 5 cm overlay to help when removing the set ice cream 'dome'.
2. Remove the ice cream from the freezer 15 minutes before using, to ensure the ice cream is soft enough to spread but not melted.
3. Start with the purple ice cream and add scoops to form a 2 – 3 cm thick layer at the bottom of the lined glass bowl, pressing down and smoothing out.
4. Add an equal sized white layer and top that with an equal blue layer.
5. Repeat the layers so that there are 2 layers of each colour and it reaches the rim of the bowl. Smooth out the top, cover the bowl with more cling wrap and freeze until set, 4 hours or overnight for best result.
6. When removing the ice cream dome from the bowl, use the cling wrap to help lift the dome.
7. Turn the dome over onto a large plate, the wide edge should be at the bottom.
8. Remove the dress from the doll and remove the legs. Make a small indent in the centre at the top of the dome.



9. Add the doll on top of the dome in the indent, press down on her slightly to secure and place back in the freezer for 1 hour to set firm (remove second draw from the freezer to ensure that the doll cake fits in upright).

For the Chocolate Whipped Cream

1. Pour the whipping cream into a bowl and whisk on high speed until medium to stiff peaks form, about 1 minute. While beating quickly, add the blue food colouring to the bowl, drop for drop, to ensure you reach the perfect light blue colour.

2. Melt the white chocolate over a bowl of hot water. Once melted, whisk the chocolate into the cream. Refrigerate for a few hours.

3. Using a large palate knife, or something similar, spread the blue icing to cover the dome/dress of the doll cake, working as quickly as possible. It can be a slightly rough finish to create a 'flowy dress'. Try not to get any icing on the doll. Add the leftover icing to a piping bag and with a fine tip pipe the top of the dress over the upper body of the doll.

4. Finish off with a light dusting of silver edible glitter. Set in the freezer until ready to serve.

5. To serve, dip a sharp knife in hot water and slice carefully towards the centre. Serve and ENJOY!!