

3-INGREDIENT NEAPOLITAN ICE CREAM CAKE

Serves 12

INGREDIENTS

- 1 packet (650g) chocolate cake mix
- 1 tub (1.8L) Ola Rich & Creamy Neapolitan Ice Cream, softened but not melted
- 2 cups chopped milk chocolate
- 1 tbsp coconut oil (optional)

Serving suggestions:

100s and 1000s, to sprinkle

METHOD

1. Preheat the oven to 180°C and line two cake tins with baking paper.
2. Combine the dry contents of the chocolate cake pre-mix with all of the chocolate ice cream from the tub of Ola Rich & Creamy Neapolitan (about 1½ cups), until just smooth and combined. The consistency should be pourable but not too runny. **Chef's Tip: If the consistency is too dry, add a ¼ cup milk.*
3. Pour into the lined cake tins and bake for 25-30 minutes, or until a skewer comes out clean. Remove from the oven and allow the cakes to cool.
4. Carefully scoop the remaining strawberry and vanilla ice cream flavours of the slightly softened Ola Rich & Creamy Neapolitan Ice Cream and arrange in stripes across the surface of one of the cakes, spreading them out to create a thick, solid layer. Sandwich the ice cream with the other cake and place in the freezer for 3 hours to set.
5. Melt the chocolate in the in the microwave in 20-second intervals. Stir in the coconut oil, if using.
6. Pour over the top of the cake, allowing it to drip slightly down the sides. Scatter over 100s and 1000s, if desired. Place back in the freezer for 30 minutes to set before slicing to serve. ENJOY!