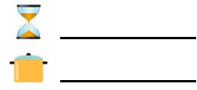


RECIPE

Strawberry Crunch Ice Cream Cake

X 16

From the kitchen of Inflorescence Designs



Ingredients



- 1-package Golden Oreo's ~ crushed
- 1-1.5 quart Strawberry Ice Cream
- 1-1.5 quart Vanilla Ice Cream
- 4-TBSP melted butter
- 1-TBSP Strawberry Jello Powder
- 1-TBSP water

Directions



Let vanilla ice cream melt slightly by leaving it out of the freezer or carefully microwave it to a soft consistency but not melted. Mix 1 1/2 cups of crushed Oreo's with melted butter. Press to the bottom of a 9" spring form pan. Smooth softened vanilla ice cream over the cookie crust. Use enough ice cream to bring cake half way up the pan. Place in freezer to set.

Once the first layer is set, mix the rest of the Oreo crumble with the water and strawberry jello powder. Place half of the strawberry cookie crumble onto the set vanilla layer. Press lightly.

Smooth softened strawberry ice cream over the crumble. Use enough fill the remainder of the pan, leaving a 1/2 inch of pan left on top.

Finally, place the remaining crumble onto the strawberry ice cream. Place in freezer to set.

