

# MOOSE TRACKS ICE CREAM CAKE



# INGREDIENTS

## BROWNIE

- 1 1/2 cup (9 oz) dark chocolate chips
- 6 large eggs
- 1 1/2 cups (300g) granulated sugar
- 1 1/2 cup (280g) brown sugar
- 1 cup (237mL) oil
- 2 tsp vanilla extract
- 1 1/2 cup (180g) flour, spooned and leveled
- 1 tsp salt
- 3/4 cup (60g) cocoa powder, spooned and leveled

## ICE CREAM

- 48 oz Moose Tracks ice cream

## PEANUT BUTTER WHIPPED CREAM

- 1/2 cup creamy peanut butter
- 1/2 cup (60g) powdered sugar
- 2 tsp vanilla bean paste
- 2 cups heavy whipping cream

# INGREDIENTS

## CHOCOLATE GANACHE

### (Filling)

- 1 cup (6 oz) dark chocolate chips
- 1 cup (8 oz) heavy whipping cream
- 1 cup (6 oz) mini Reeses cups, roughly chopped

## CHOCOLATE GANACHE

### (Topping)

- 2/3 cups (4 oz) dark chocolate chips
- 1/2 cups (4 oz) heavy whipping cream
- 1/2 cup peanut butter

## TOPPINGS

- 24oz Moose Tracks ice cream
- 1/2 cup creamy peanut butter



# DIRECTIONS

## BROWNIE

1. Preheat the oven to 325F and grease and line two 9" baking pans with baking spray and parchment paper.
2. Begin by microwaving the chocolate chips for 20 second intervals, stirring in between, until they're melted and smooth.
3. In a large bowl, whisk together the eggs, sugar and brown sugar until they're smooth. Add the oil, the melted chocolate and vanilla extract and mix until they're fully combined. Add the flour, salt and cocoa powder and fold just until the flour is no longer visible.
4. Distribute the batter evenly among the baking pans and bake for 30 minutes. Remove from the oven and allow them to cool to room temperature. Then, cover the top of the pans with foil or plastic wrap and freeze.

## ICE CREAM

1. Allow the Moose Tracks ice cream to melt a little until you can press on it. Line an 8" baking pan with plastic wrap and spread the ice cream in it. Cover the top of the ice cream with plastic wrap and freeze until it is fully solid again.

# DIRECTIONS

## PEANUT BUTTER WHIPPED CREAM

1. Place the peanut butter, powdered sugar, vanilla and just a couple Tbsp of the heavy whipping cream in a large bowl and use an electric mixer to beat them at medium speed until they're well combined.
2. Then slowly keep pouring the cream in until the mixture thins out a bit. Once all the cream is added, beat at full speed just until stiff peaks form and it's still smooth.
3. Don't over-beat but if you accidentally do and it looks chunky, add another Tbsp of cream to smooth it back out.

## CHOCOLATE GANACHE FILLING

1. Place the chocolate chips in a large bowl and set aside. Heat the cream in a small saucepan over low heat just until it begins to simmer and then pour it over the chocolate chips.
2. Cover the bowl for 1-2 minutes and then slowly stir until it's fully combined and smooth. Allow it to cool to room temperature and then fold in the mini Reeses cups. Cover and set aside until ready to use.

# DIRECTIONS

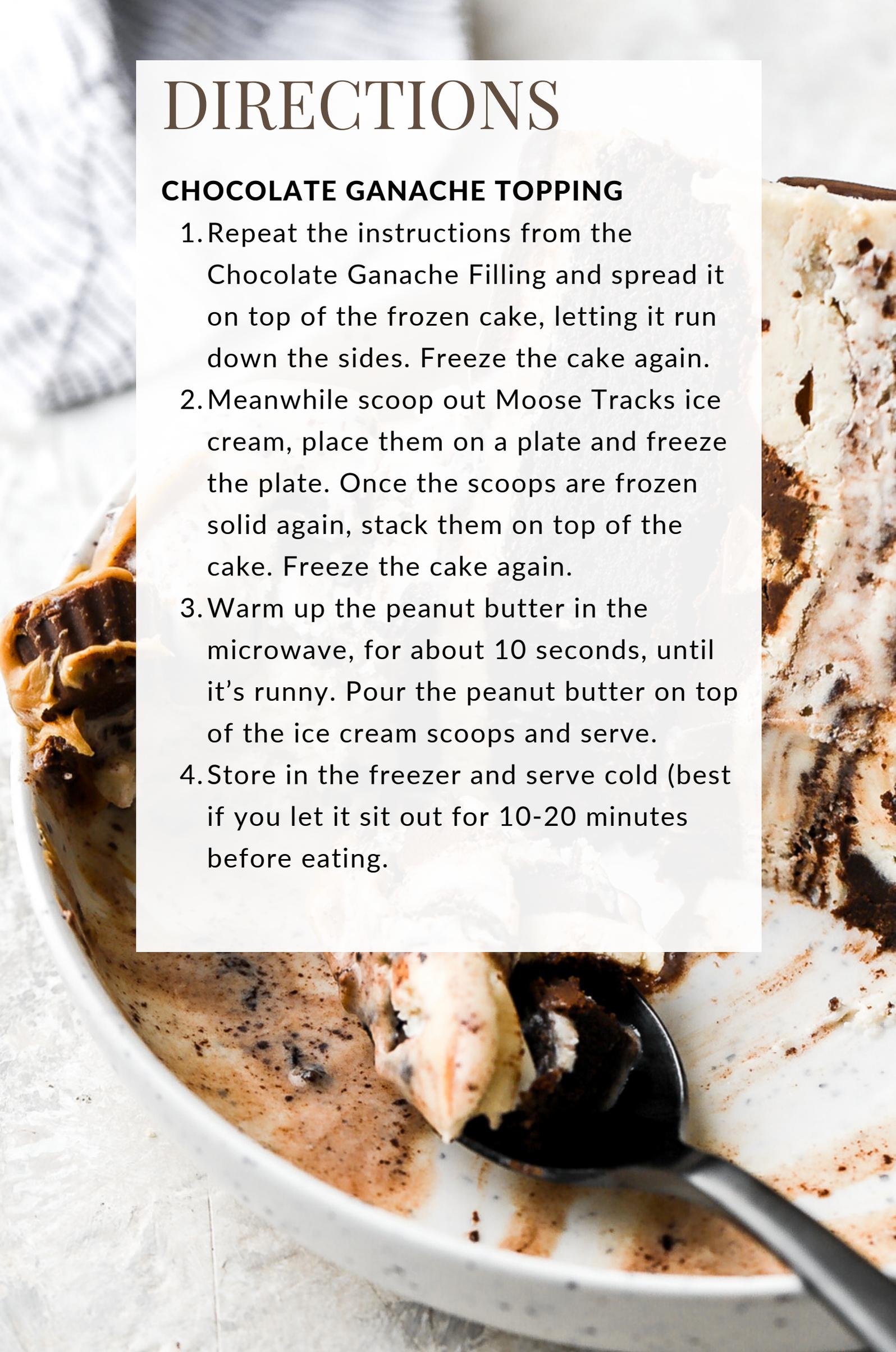
## ASSEMBLE

1. Once the brownies and the ice cream are frozen and the chocolate ganache filling and peanut butter whipped cream are done, then begin assembling.
2. Place the first layer of brownie on a flat surface. Then pipe a border of peanut butter whipped cream around the edge of the brownie and fill it in with half of the chocolate Reeses mixture. Freeze the cake for 20 minutes.
3. Then, place the ice cream on top, pipe some whipped cream around the ice cream (because it's smaller than the brownie) and freeze the cake for another 20 minutes.
4. Pipe another border of the whipped cream and fill with the rest of the chocolate Reeses mixture. Freeze the cake for another 20 minutes.
5. Place the last brownie on top, upside down. Freeze the cake for a few hours until it feels very firm.
6. Refrigerate the whipped cream while the cake is in the freezer. Then, use the rest of the whipped cream to frost the cake. Freeze the cake again for at least another 30 minutes.

# DIRECTIONS

## CHOCOLATE GANACHE TOPPING

1. Repeat the instructions from the Chocolate Ganache Filling and spread it on top of the frozen cake, letting it run down the sides. Freeze the cake again.
2. Meanwhile scoop out Moose Tracks ice cream, place them on a plate and freeze the plate. Once the scoops are frozen solid again, stack them on top of the cake. Freeze the cake again.
3. Warm up the peanut butter in the microwave, for about 10 seconds, until it's runny. Pour the peanut butter on top of the ice cream scoops and serve.
4. Store in the freezer and serve cold (best if you let it sit out for 10-20 minutes before eating).





*Baran*BAKERY