



Festive Ice cream cake

Recipe by Angie Boyd

Serves: 6-8

Cooking: 1hr 10min

Difficulty: Medium

Ingredients :

Spiced chocolate cake base:

- 250g Dark chocolate
- 125g Butter
- 3 Eggs
- 30ml Brewed strong coffee
- 225g Selati Castor sugar
- 75g Self-raising flour
- 15ml Mixed spice

Ice-cream filling:

- 1 tin Ideal milk (chilled)
- 1 tin Condensed milk
- 80ml Selati Icing sugar
- 750ml Cream
- 45ml Brandy
- 5ml Ground cinnamon
- 1 Lemon, zested
- 100g Toasted flaked almonds
- 200g Fresh raspberries, halved

Brandied cherry chocolate topping:

- 250ml Cream
- 250g Dark chocolate
- 5ml Mixed spice
- 15ml Brandy

- 1 punnet Fresh Cherries, soaked in brandy syrup (equal quantities of sugar and brandy boiled together for 1 minute)

Methods :

Cake base:

- Grease and line a 25cm springform cake tin with baking paper. (base and sides)
- Pre-heat the oven to 190°C.
- Melt the chocolate and the butter over a double boiler.
- Whisk the eggs, sugar and coffee until thick and pale. Whisk in the melted chocolate mixture.
- Fold in the flour and mixed spice.
- Pour into the tin and bake for about 45 minutes or until cracked on the surface, but still slightly soft to the touch.
- Remove and leave to cool completely.

Ice cream filling:

- Whip the cream, brandy and sugar until thickened (firm peak).
- Stir the condensed milk into the whipped cream.
- Whip the ideal milk until very thick and frothy and immediately fold into the cream mixture, along with the brandy, lemon zest and ground cinnamon.
- Add the toasted almonds and raspberries and stir in.
- Pour into the lined cake tin on top of the cake base and freeze overnight.

Topping:

- Chop the chocolate and set aside in a bowl.
- Place the cream and mixed spice into a saucepan and heat. Bring up to the boil and remove immediately.
- Pour the hot cream over the chocolate and leave to stand for a minute.
- Starting from the centre, stir the mixture slowly until it becomes smooth. Add the brandy and set aside to cool.

When ready to serve:

- Remove the ice-cream cake from the freezer and remove from the tin.
- Pour the chocolate topping over and allow to run down the sides. Decorate with the brandied cherries.