

Layered Ice Cream Cake

Serves 12

Ingredients:

18 Oreo cookies	1 pint vanilla ice cream
1 Tbsp. milk	1 pint mint chocolate chip ice cream
8-9 ice cream sandwiches	1 pint strawberry ice cream
	1 (8 oz or larger) container non-dairy whipped topping

Instructions:

1. Coat bottom and side of a 9 inch springform pan with non-stick cooking spray. Line the side with waxed paper adhering it with the spray. Trim waxed paper to height of pan.
2. Finely crush 12 Oreo cookies in a food processor. Add milk; pulse just until mixture holds together. Set aside.
3. Unwrap 4 ice cream sandwiches. Working quickly, cut each into quarters. Stack strips of sandwiches on end, packing them snugly together around waxed paper lined pan.
4. Repeat with remaining sandwiches to form an outer layer.
5. Spoon cookie mixture into center of pan and press firmly over the bottom. Use a drinking glass to evenly press mixture.
6. Freeze for 1 hour.
7. Remove all 3 flavors of ice cream and let soften for 15 minutes at room temperature.
8. Transfer each flavor to a small bowl and stir until good spreading consistency.
9. Remove pan from the freezer. Spread mint ice cream on top of cookie crust. Top with vanilla and then strawberry, spreading all layers level.
10. Top with whipped topping, spreading or piping mounds.
11. Cut remaining Oreo cookies into quarters and place around edge of cake. Return to freezer and freeze overnight.
12. To serve, remove side of pan and waxed paper. Cut into wedges.