

Chocolate-Glazed Ice-Cream Cake



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
spiced cocoa



Chocolate that has been poorly stored in a damp or cool environment may develop whitish-gray sugar crystals. Don't despair! The flavor and texture will only be slightly affected.

SHOPPING LIST

- vanilla ice cream
- evaporated milk
- fudge brownie mix
- chocolate chips
- confectioners' sugar
- raspberries
- walnuts

ON HAND

- vanilla extract
- butter

INGREDIENTS

- 1 (22-ounce) package fudge brownie mix
- 1/2 gallon vanilla ice cream, softened
- 2/3 cup semisweet chocolate chips
- 2 cups confectioners' sugar
- 1 1/2 cups evaporated milk
- 1/2 cup butter or margarine
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts
- 1 pint raspberries

SERVES 12

COOKIN' Express

- Before chopping nuts in a blender, add a little flour, sugar or cornstarch. This will keep the nuts separate and will prevent them from turning into a paste.
- No time to bake the brownies? Then ask your baker for a tray of uncut brownies!

Make Ahead

Freeze the uncut cake for up to 2 weeks for a wonderful dessert without the last-minute hassle. To serve, defrost slightly and cut into squares. Top with berries.

♦ VARIATION

Top this luscious dessert with a 21-ounce can of strawberry pie filling for a colorful and tasty berry-flavored layer.

- 1 Preheat oven to 350°F. Prepare and bake brownies according to package directions for cake-style brownies in a 9 x 13-inch baking pan. Cool in pan.



- 2 Spread softened ice cream over brownie layer. Cover; freeze until ice cream is firm, about 10 minutes.



- 3 Combine chocolate chips, confectioners' sugar, evaporated milk and butter in a medium saucepan. Bring to a boil, stirring continually, over medium-high heat. Reduce heat to medium.



- 4 Cook mixture, stirring, for about 5 minutes; remove from heat. Stir in vanilla and walnuts; cool. Spread over ice cream; loosely cover and freeze. Cut into squares. Divide berries among squares.

