

Chocolate Ice Cream Cake

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Adapted from Kraft Food and Family. Originally, they were Ice Cream Cake Pops...that didn't work out so well!

12 servings, 4 FSP per serving

- 1 box sugar free chocolate cake mix
- 3 eggs
- 1 individual cup of unsweetened applesauce
- 15 oz can pure pumpkin puree
- 1 1/2 cups Vanilla Bean Halo Top Ice Cream
- 72 pieces candy coating chocolate (I use Wilton brand)

1. Combine cake mix, eggs, applesauce and pumpkin in a large bowl. Beat with an electric mixer for 30 seconds on low, then 2 minutes on medium.
2. Divide batter evenly between 2 greased 9 inch cake pans
3. Bake at 350 for 25 to 32 minutes
4. Let cool completely
5. Take one cake and slice in half horizontally. Save the other cake for a later use (I froze mine)
6. Spread softened ice cream on the bottom half of the cut cake. Place the top back on. Freeze for 2 hours.
7. Cut cake into 12 wedges.

8. Melt candy coating and spread evenly over the top of each wedge. Sprinkle immediately with jimmies, sprinkles or whatever you prefer. Store in the freezer.