

WEBVTT

1

00:00:00.300 --> 00:00:02.580

<v ->This Copycat Dairy Queen Ice Cream Cake is made</v>

2

00:00:02.580 --> 00:00:04.530

with a layer of chocolate and vanilla ice cream

3

00:00:04.530 --> 00:00:08.340

sandwiched around the iconic fudgy chocolate layer

4

00:00:08.340 --> 00:00:10.260

with those chocolate crunchies.

5

00:00:10.260 --> 00:00:12.540

It's pretty much a dead ringer for the real thing.

6

00:00:12.540 --> 00:00:13.860

You're gonna love it.

7

00:00:13.860 --> 00:00:15.840

Hi, I'm Lindsay from Life, Love and Sugar,

8

00:00:15.840 --> 00:00:20.034

and today we're making a Copycat Dairy Queen Ice Cream Cake.

9

00:00:20.034 --> 00:00:23.117

(upbeat theme music)

10

00:00:28.590 --> 00:00:29.520

All right, so to get started,

11

00:00:29.520 --> 00:00:31.770

we're gonna make the chocolate crunchies.

12

00:00:31.770 --> 00:00:34.503

We're gonna use some Oreos and some melted butter.

13

00:00:35.520 --> 00:00:37.860

So you're actually gonna use the whole Oreo, cream and all

14

00:00:37.860 --> 00:00:39.873

and pop it into your food processor.

15

00:00:41.910 --> 00:00:45.210

You can leave the cream in the Oreos and everything.

16

00:00:45.210 --> 00:00:47.360

We're just gonna grind them up into crumbs.

17

00:00:50.148 --> 00:00:53.065

(machine whirring)

18

00:00:55.980 --> 00:01:00.000

All right, so once you've ground up your Oreos into crumbs,

19

00:01:00.000 --> 00:01:03.580

you can just pour your Oreos back into your bowl

20

00:01:04.440 --> 00:01:06.123

and then add your melted butter.

21

00:01:09.120 --> 00:01:11.820

And then we're gonna stir all this together,

22

00:01:11.820 --> 00:01:13.473

till it gets kind of crumbly.

23

00:01:14.520 --> 00:01:17.120

All right, once you've got those all mixed together,

24

00:01:18.540 --> 00:01:20.793

we can spread 'em out onto our cookie sheet.

25

00:01:25.770 --> 00:01:27.870

We're gonna bake these in the oven

26

00:01:27.870 --> 00:01:31.590

for about eight to 10 minutes on 350

27

00:01:31.590 --> 00:01:33.333

so that they get nice and crunchy.

28

00:01:34.620 --> 00:01:37.590

All right, so while your chocolate crunchies bake and cool,

29

00:01:37.590 --> 00:01:40.170

you can actually set your chocolate ice cream out to soften

30

00:01:40.170 --> 00:01:42.030

for about 20 minutes before you need it.

31

00:01:42.030 --> 00:01:43.770

And then you wanna prepare your cake pan

32

00:01:43.770 --> 00:01:45.750

and start layering everything.

33

00:01:45.750 --> 00:01:49.410

I am using an eight by three inch cake pan.

34

00:01:49.410 --> 00:01:51.870

It is gonna be about a full three inches tall,

35

00:01:51.870 --> 00:01:54.330

so you need a tall cake pan.

36

00:01:54.330 --> 00:01:55.800

If you don't have this size pan,

37

00:01:55.800 --> 00:01:57.510

you could try an eight by two

38

00:01:57.510 --> 00:02:00.690

and build kind of a mock collar or use a cake collar.

39

00:02:00.690 --> 00:02:02.940

Or you could even use a nine by three inch pan,

40

00:02:02.940 --> 00:02:04.890

you just wouldn't have as tall of a cake.

41

00:02:04.890 --> 00:02:06.810

But I'm gonna use the eight by three

42

00:02:06.810 --> 00:02:08.881

and show you how I set it up.

43

00:02:08.881 --> 00:02:11.964

(clear wrap ripping)

44

00:02:12.840 --> 00:02:16.470

So we're gonna use clear wrap, and this is gonna allow us

45

00:02:16.470 --> 00:02:18.990

to actually pull the cake out of the cake pan

46

00:02:18.990 --> 00:02:21.690

after it's built and frozen and ready to go.

47

00:02:21.690 --> 00:02:23.940

So, we're gonna press this down into our pan.

48

00:02:25.350 --> 00:02:26.640

We wanna make sure it's nice and long,

49

00:02:26.640 --> 00:02:27.990

so we have overhang here,

50

00:02:27.990 --> 00:02:29.130

'cause that's what we're gonna use

51

00:02:29.130 --> 00:02:30.543

to lift the cake out later.

52

00:02:31.800 --> 00:02:33.810

And you wanna press this flat,

53

00:02:33.810 --> 00:02:36.690

up against the sides of the pan.

54

00:02:36.690 --> 00:02:38.112

Now we're gonna use a second sheet

55

00:02:38.112 --> 00:02:41.280

(clear wrap ripping)

56

00:02:41.280 --> 00:02:43.855

and put it the opposite direction.

57

00:02:43.855 --> 00:02:45.870

What you really wanna have is full coverage

58

00:02:45.870 --> 00:02:47.700

inside the pan so that you don't end up

59

00:02:47.700 --> 00:02:49.590

with any ice cream touching the pan.

60

00:02:49.590 --> 00:02:51.870

If it freezes to the pan, touching the pan,

61

00:02:51.870 --> 00:02:54.990

it'll actually make it harder to take out later.

62

00:02:54.990 --> 00:02:57.630

So you can see the pan is fully lined,

63

00:02:57.630 --> 00:03:02.250

there's no pan that isn't covered by some of the clear wrap.

64

00:03:02.250 --> 00:03:04.650

And we have these nice long handles that we're going to use

65

00:03:04.650 --> 00:03:06.510

after the fact when everything is frozen

66

00:03:06.510 --> 00:03:08.910

and ready to help lift it out of the pan.

67

00:03:08.910 --> 00:03:10.110

So once you have that ready to go,

68

00:03:10.110 --> 00:03:11.940

you can add your ice cream.

69

00:03:11.940 --> 00:03:13.920

This ice cream has been softening for a while,

70

00:03:13.920 --> 00:03:16.140

so it should be good to go.

71

00:03:16.140 --> 00:03:17.790

Stir it up,

72

00:03:17.790 --> 00:03:20.403

get it kind of creamy and smooth.

73

00:03:21.660 --> 00:03:23.070

All right, so we've got it

74

00:03:23.070 --> 00:03:25.320

so that it's nice and creamy and smooth.

75

00:03:25.320 --> 00:03:27.360

It's easily spreadable.

76

00:03:27.360 --> 00:03:30.873

So we're gonna go ahead and put this into our cake pan.

77

00:03:36.750 --> 00:03:38.280

All right, now we're gonna spread this out

78

00:03:38.280 --> 00:03:40.293

into a nice even layer.

79

00:03:41.550 --> 00:03:43.230

All right, now put this in the freezer

80

00:03:43.230 --> 00:03:45.450

for about 20 minutes to set.

81

00:03:45.450 --> 00:03:47.190

While your ice cream firm's up in the freezer

82

00:03:47.190 --> 00:03:48.390

for a little bit, we're gonna go ahead

83

00:03:48.390 --> 00:03:50.130

and make our fudge layer.

84

00:03:50.130 --> 00:03:52.580

You're gonna use some semi-sweet chocolate chips,

85

00:03:53.940 --> 00:03:58.940

a little bit of vanilla extract and some corn syrup.

86

00:03:59.340 --> 00:04:04.140

This is what actually helps keep that fudge layer soft

87

00:04:04.140 --> 00:04:06.513

even when it's frozen.

88

00:04:07.590 --> 00:04:09.090

And we're gonna heat up our heavy cream

89

00:04:09.090 --> 00:04:11.071

until it just starts to boil.

90

00:04:11.071 --> 00:04:13.654

(gentle music)

91

00:04:16.980 --> 00:04:18.630

Right, now we can pour our hot cream

92

00:04:18.630 --> 00:04:21.060

over our chocolate chips

93

00:04:21.060 --> 00:04:23.430

and we're gonna let that sit for a few minutes

94

00:04:23.430 --> 00:04:27.480

and let the heat kind of melt those chocolate chips.

95

00:04:27.480 --> 00:04:28.980

After it's been sitting for a few minutes,

96

00:04:28.980 --> 00:04:30.780

we're gonna go ahead and stir it up.

97

00:04:33.630 --> 00:04:34.800

All right and you should end up

98

00:04:34.800 --> 00:04:38.283

with a nice, smooth, fudgy chocolate.

99

00:04:40.200 --> 00:04:41.900

We'll go ahead and set that aside.

100

00:04:43.260 --> 00:04:45.150

And we're gonna grab our chocolate crunchies

101

00:04:45.150 --> 00:04:46.200

that are done baking.

102

00:04:51.420 --> 00:04:53.640

Sometimes they form kind of bigger clumps

103

00:04:53.640 --> 00:04:54.473

while they're baking,

104

00:04:54.473 --> 00:04:56.393

so we're gonna break those up a little bit.

105

00:04:59.970 --> 00:05:01.800

All right, so now that we've got our fudge ready

106

00:05:01.800 --> 00:05:02.820

and our chocolate crunchies,

107

00:05:02.820 --> 00:05:05.910

we're gonna go ahead and grab our chocolate ice cream

108

00:05:05.910 --> 00:05:07.060

that's in our cake pan.

109

00:05:08.940 --> 00:05:11.190

All right, so we've got our chocolate ice cream layer here

110

00:05:11.190 --> 00:05:12.990

that's been freezing for about 30 minutes,

111

00:05:12.990 --> 00:05:14.880

just long enough so that it firmed up a little bit

112

00:05:14.880 --> 00:05:17.310

and we can go ahead and add our next layer.

113

00:05:17.310 --> 00:05:19.443

We are going to add our chocolate fudge.

114

00:05:24.600 --> 00:05:27.270

And then we're gonna just shake that out

115

00:05:27.270 --> 00:05:30.213

to spread it into a nice even layer.

116

00:05:31.470 --> 00:05:34.140

Okay, now that we've got our fudge layer in our cake pan,

117

00:05:34.140 --> 00:05:35.820

we're gonna go ahead and pop this in the freezer

118

00:05:35.820 --> 00:05:37.203

for about 10 minutes.

119

00:05:39.030 --> 00:05:41.160

All right, so after you've given the chocolate fudge layer

120

00:05:41.160 --> 00:05:42.720

a chance to freeze up a bit,

121

00:05:42.720 --> 00:05:45.720

we're gonna go ahead and add our chocolate crunchies on top.

122

00:05:56.550 --> 00:05:58.800

And we'll spread those into an even layer

123

00:05:58.800 --> 00:06:00.570

on top of the fudge.

124

00:06:00.570 --> 00:06:03.060

All right, so now I wanna pop this back into the freezer

125

00:06:03.060 --> 00:06:04.740

for a few hours just so that everything

126

00:06:04.740 --> 00:06:06.123

really gets nice and firm.

127

00:06:08.640 --> 00:06:10.770

All right, so after letting your ice cream freeze

128

00:06:10.770 --> 00:06:12.240

for a couple hours, you wanna go ahead

129

00:06:12.240 --> 00:06:15.180

and get your vanilla ice cream ready to go on top.

130

00:06:15.180 --> 00:06:18.330

Set it out to soften for about 20 minutes.

131

00:06:18.330 --> 00:06:22.140

And now we're gonna get this all smooth and creamy,

132

00:06:22.140 --> 00:06:27.090

so that we can put it on top of our ice cream cake.

133

00:06:27.090 --> 00:06:29.790

All right, so once you have everything nice and creamy

134

00:06:29.790 --> 00:06:34.290

and smooth, we're gonna grab our cake, our ice cream cake

135

00:06:34.290 --> 00:06:37.173

out of the freezer and add this on top.

136

00:06:38.100 --> 00:06:39.750

All right, so now we have our ice cream cake

137

00:06:39.750 --> 00:06:42.930

that's nice and frozen and we are going

138

00:06:42.930 --> 00:06:45.963

to start adding the vanilla ice cream onto it.

139

00:06:49.710 --> 00:06:51.540

I don't wanna mix it into the crunchies too much,

140

00:06:51.540 --> 00:06:54.150

so I'm gonna start with just a little bit,

141

00:06:54.150 --> 00:06:56.373

smooth this out and then add some more.

142

00:07:00.390 --> 00:07:02.250

All right, so now that all the crunchies are covered,

143

00:07:02.250 --> 00:07:04.590

I'm just gonna add the rest of the vanilla ice cream

144

00:07:04.590 --> 00:07:06.093

and we'll smooth it all out.

145

00:07:09.960 --> 00:07:11.550

All right, so now we've got our vanilla ice cream

146

00:07:11.550 --> 00:07:13.380

smoothed out on top of our cake.

147

00:07:13.380 --> 00:07:14.640

We've got all our layers.

148

00:07:14.640 --> 00:07:16.320

We're gonna pop this back into the freezer

149

00:07:16.320 --> 00:07:18.243

to freeze for about two more hours.

150

00:07:19.980 --> 00:07:22.290

All right, so when you're ready to decorate your cake,

151

00:07:22.290 --> 00:07:23.700

you're gonna go ahead and make your whipped cream,

152

00:07:23.700 --> 00:07:25.800

that's gonna be your frosting.

153

00:07:25.800 --> 00:07:29.160

We've got cold, heavy whipping cream.

154

00:07:29.160 --> 00:07:31.170

We pour that into our mixer bowl,

155

00:07:31.170 --> 00:07:33.390

some powdered sugar, this add sweetness,

156

00:07:33.390 --> 00:07:35.640

but it also stabilizes your whipped cream,

157

00:07:35.640 --> 00:07:36.870

so it's not gonna come melting

158

00:07:36.870 --> 00:07:39.420

off of your ice cream cake 'cause it wilts.

159

00:07:39.420 --> 00:07:40.920

Your ice cream could still melt,

160

00:07:40.920 --> 00:07:43.230

but your whipped cream isn't melting.

161

00:07:43.230 --> 00:07:46.290

And some vanilla extract for flavor.

162

00:07:46.290 --> 00:07:49.050

We'll pop this on the mixer and whip it on high speed

163

00:07:49.050 --> 00:07:50.493

until you get stiff peaks.

164

00:07:51.513 --> 00:07:54.430

(machine whirring)

165

00:07:59.010 --> 00:08:01.320

You'll know your whipped cream has reached stiff peaks

166

00:08:01.320 --> 00:08:03.810

when you can lift it out of the bowl like this

167

00:08:03.810 --> 00:08:06.000

and it stays in place and is still kind of,

168

00:08:06.000 --> 00:08:08.670

the peaks are standing, so they're stiff.

169

00:08:08.670 --> 00:08:10.080

So we've got our ice cream ready to go.

170

00:08:10.080 --> 00:08:12.180

We're gonna set this aside and get our ice cream cake

171

00:08:12.180 --> 00:08:14.970

out of the freezer and get it ready to decorate.

172

00:08:14.970 --> 00:08:17.160

All right, so now we've got our ice cream cake

173

00:08:17.160 --> 00:08:19.470

out of the freezer and we wanna remove it from the pan.

174

00:08:19.470 --> 00:08:21.150

This is the really fun part.

175

00:08:21.150 --> 00:08:23.490

So assuming you gave yourself nice handles,

176

00:08:23.490 --> 00:08:26.160

you should be able to lift it out of your pan,

177

00:08:26.160 --> 00:08:27.660

but we are gonna probably need to loosen it

178

00:08:27.660 --> 00:08:29.896

from the edges a little bit, from the sides.

179

00:08:29.896 --> 00:08:33.060

(clear wrap crinkling)

180

00:08:33.060 --> 00:08:34.770

So I'm gonna take my offset spatula

181

00:08:34.770 --> 00:08:37.791

and try to separate the sides a little bit.

182

00:08:37.791 --> 00:08:41.041

(clear wrap crinkling)

183

00:08:47.370 --> 00:08:50.310

All right, here's our ice cream cake.

184

00:08:50.310 --> 00:08:52.203

Let's peel the plastic back.

185

00:08:53.400 --> 00:08:55.440

Now I'm actually gonna transfer this over

186

00:08:55.440 --> 00:08:56.910

to a cardboard cake round,

187

00:08:56.910 --> 00:08:58.591

so we can move it around more easily.

188

00:08:58.591 --> 00:09:01.841
(clear wrap crinkling)

189

00:09:04.800 --> 00:09:06.690
All right, now I'm gonna pop this back in the freezer

190

00:09:06.690 --> 00:09:08.010
for a few minutes just to make sure

191

00:09:08.010 --> 00:09:10.210
it stays nice and firm before I decorate it.

192

00:09:11.880 --> 00:09:13.800
Okay, now we're ready to decorate our cake.

193

00:09:13.800 --> 00:09:15.300
We are gonna work quickly,

194

00:09:15.300 --> 00:09:17.730
so that our ice cream does not melt.

195

00:09:17.730 --> 00:09:18.563
All right, so you wanna go ahead

196

00:09:18.563 --> 00:09:20.040
and smooth out any edges if you need to,

197

00:09:20.040 --> 00:09:22.470
and then we're gonna decorate our cake.

198

00:09:22.470 --> 00:09:23.790
I usually start at the top

199

00:09:23.790 --> 00:09:26.133
and work my way down to the sides.

200

00:09:29.430 --> 00:09:31.440

Okay, so once your cake is fully covered,

201

00:09:31.440 --> 00:09:33.630

you can smooth the sides and the top

202

00:09:33.630 --> 00:09:36.033

and then we'll be ready to add some decorations.

203

00:09:37.140 --> 00:09:39.540

So I'm going to use a piping bag fitted

204

00:09:39.540 --> 00:09:42.630

with the Ateco 844 tip just to pipe some shells

205

00:09:42.630 --> 00:09:45.060

around the top and the bottom of the cake.

206

00:09:45.060 --> 00:09:46.410

So once you've got all that on there,

207

00:09:46.410 --> 00:09:49.830

you can go ahead and add whatever sprinkles you want.

208

00:09:49.830 --> 00:09:52.080

I've got some colorful stars.

209

00:09:52.080 --> 00:09:53.860

Just gonna sprinkle those on here

210

00:09:54.990 --> 00:09:56.460

and then about as quickly as you can,

211

00:09:56.460 --> 00:09:58.592

you're gonna wanna pop it back in the freezer.

212

00:09:58.592 --> 00:10:01.175

(gentle music)

213

00:10:11.820 --> 00:10:14.520

And now you have your final ice cream cake ready to go.

214

00:10:14.520 --> 00:10:15.810

I know you're gonna love it.

215

00:10:15.810 --> 00:10:19.050

The crunchy, fudge layer in there is the best.

216

00:10:19.050 --> 00:10:20.070

For the full recipe,

217

00:10:20.070 --> 00:10:22.180

head over to lifeloveandsugar.com