

Incredible Melted Ice Cream Cake

1 pint high-end ice cream of your choice (Graeter's, Ben & Jerry's, etc.), **melted**

3 large eggs

1 box plain white cake mix (use white because it doesn't have any vanilla flavoring like yellow cake mix)

And now we know you can also use Devil's Food with ice cream like Peppermint Stick!

1. Preheat oven to 350°. Spray a 10-cup or larger bundt pan with cooking spray and sprinkle with flour, or use baking spray that already has the flour in it!
2. In a large bowl, put the cake mix, eggs, and melted ice cream. Beat on low speed for 1 minute. Scrape down the sides of the bowl.
3. Beat at medium speed for 2 minutes, until the batter is glossy and smooth (except for whatever chunks there were in the ice cream!)
4. Pour into the prepared pan and bake for 45 - 55 minutes, check the cake after 45 minutes by sticking a toothpick in and if it comes out clean it's done, otherwise bake for an additional 10 minutes until done.
5. Cool in pan on rack for about 15-20 minutes, run a small, thin knife around the center of the pan and along the edges and remove the cake from the pan to the rack to cool completely.
6. Add a drizzle of melted frosting, chocolate syrup, stick in some crushed candies, or whatever goes with your ice cream flavor! You can put canned frostings in the microwave for a few seconds to soften and melt them and they will drizzle over the cake and hold candy nicely. Or sprinkle with powdered sugar and/or cocoa for a simple finish. Be creative. Enjoy!

Byrn, A. (1998). *The cake mix doctor*. New York, NY: Workman Publishing Company, Inc.