

BLACK CHERRY ICE CREAM CAKE

INGREDIENTS:

FOR BROWNIE BASE:

1 box Ghirardelli Brownie Mix (plus box ingredients)

FOR ICE CREAM LAYER:

225g (1 cup) mascarpone cheese

60g (1/2 cup) powdered sugar

1.5 tsp LorAnn Black Cherry Flavor Fountain

0.5 tsp LorAnn Reserve Pure Organic Madagascar Bourbon Vanilla Extract

360g (1.5 cups) heavy cream

100g (3/4 cup) fresh (or frozen) cherries, chopped (plus more for topping)

FOR MAGIC CHOCOLATE SHELL:

170g (1 cup) chopped dark chocolate

2 tbsp coconut oil



DIRECTIONS:

For Brownie Base:

1. Preheat oven to 325°F. Prepare brownie mix as directed on the box.
2. Bake in the lined springform pan until fudgy and set. Cool completely, then freeze for 30 minutes.

For Ice Cream Layer:

1. In a large bowl, beat mascarpone, powdered sugar, LorAnn Black Cherry Flavor Fountain, and vanilla extract until smooth.
2. In a separate bowl, whip the heavy cream to soft peaks.
3. Gently fold the whipped cream into the mascarpone mixture.
4. Fold in chopped cherries.
5. Spread the ice cream mixture over the cooled brownie layer.
6. Freeze for 6 hours or overnight until firm.

For Magic Chocolate Shell:

1. In a small bowl, melt chopped dark chocolate and coconut oil together over medium heat or in the microwave in short bursts until smooth.
2. Cool slightly, then pour over the frozen cake and spread quickly before it sets.
3. Return to freezer until ready to serve. Garnish with whipped cream and more fresh cherries!
4. Slice with a warm knife and enjoy!

