



All in One Bake Shop

Watermelon Ice Cream Cake Instructions



Ingredients and Supplies

- 2 pints green pistachio ice cream
- 1 pint vanilla ice cream
- 2 pints watermelon sorbet
- mini chocolate chips
- 1 10" round of white or yellow cake

General Instructions:

This is a dessert that is best made in stages working on one layer at a time so that you get clean edges between the types of ice cream. I like this dessert with the cake, but it could be omitted.

Use a large rounded bottom bowl. A bowl about the size and shape of a stand mixer bowl works well. Line the bowl with plastic wrap. Take the pistachio ice cream out of the freezer and let it sit out for a few minutes to soften, but not so long that it melts. Place the ice cream in a bowl (or you can use a stand mixer) and stir to soften. Spread the pistachio ice cream thickly (about 1/2") in the bottom and up the sides of the bowl stopping 2 inches before the top of the bowl. Place in the freezer for at least 30 minutes to set. Take out the vanilla ice cream and repeat the steps to soften and spread over top of the pistachio ice cream. Place back in the freezer for another 30 minutes. Take out the watermelon sorbet. Mix in some mini chocolate chip to look like seeds. Spread sorbet into the center of the "watermelon". Top with the cake and press down. Place in the freezer for at least 1 hour. To serve, invert the serving plate over the bowl. Turn over and remove plastic wrap. You can use a spatula heated in warm water to smooth the outside of the pistachio ice cream. Slice into wedges and enjoy!