

Chocolate Caramel Ice Cream Cake

You will need:

- 2 large eggs
- 1 stick (4 ounces) softened butter
- 1 quart vanilla ice cream
- 1 jar caramel sauce
- 16 ounces Cool Whip

Directions:

Preheat oven to 325. Grease a 9 inch spring form cake pan. With mixer on low, beat together eggs and softened butter. Add cookie mix and chocolate chips and beat till blended. Spoon into pan and bake for 20 minutes. Let cool. Spread with caramel sauce. Top with slightly softened ice cream and freeze for at least a couple of hours. Unmold cake from pan. Frost with your favorite flavor of Cool Whip. Garnish with shaved chocolate or sprinkles. For the cake in the picture, I used 1 pint of crem brulé ice cream and 1 pint of chocolate heath bar crunch. Also yummy; try strawberry ice cream and decorate with strawberry halves.



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