



PREP:
COOK:
SERVES: 8-10

Orange Jaffa Ice Cream Cake

Ice cream cakes just got even better! Indulge in a slice of sunshine and try our Orange Jaffa Ice Cream Cake! Make it the day before for effortless entertaining - drizzle, set then enjoy!

Ingredients

18 (170g) Choc Ripple biscuits + more to serve
45g unsalted butter, melted
1 1/2 tsp orange zest
2 tsp Queen vanilla bean paste
1/4 cup (60ml) Freshly squeezed Orange Juice, strained
1 395g tin condensed milk
2 cups thickened cream
Queen Hard Set Choc Honeycomb Topping

Method

STEP 1

Crush Choc ripple biscuits in a food processor until the mixture resembles sand then add the melted butter and pulse until the mixture comes together. Transfer to a lined 18cm spring form tin and press into the base using a flat glass to compress the base. Transfer to a fridge to set while preparing the ice cream.

STEP 2

In a bowl combine the orange zest, orange juice and condensed milk and whisk until combined.

STEP 3

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Ingredients

1 orange, peeled and segmented

Method

Whip the thickened cream to stiff peaks using either a stand mixer or hand held mixers, then fold into the bowl containing the condensed milk mixture. Pour the ice cream on top of the biscuit base and cover with cling film, then freeze for 6 hours or overnight.

STEP 4

When ready to serve, remove the ice cream cake from its tin and transfer to a serving plate. Pour the Queen Hard Set Choc Honeycomb over the top of the cake. Top with fresh orange segments and Choc Ripple Biscuit pieces and serve immediately.

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