



Olde World Ice Cream Mix™ for Cakes & Pies

**Handling
Procedures &
Recipe Manual**

Flavor Right
FR.

Handling Procedures for Olde World Ice Cream Mix™



Necessary Equipment:

1. 20 Qt. Mixer, Metal Bowl & Wire Whip.
2. 1 gallon partially defrosted Olde World Vanilla or Chocolate mix. (works best with small ice crystals still in mix)
3. Desired ingredients from recipes such as candies, cookies, nuts, fruit fillings, etc.
4. Bakery Freezer.

Recommended Procedure for Optimum Yield

1. Pre-Chill mixing bowl in freezer.
2. Ideal mix temperature is 32-34 degrees F. (Caution: if mix exceeds 45 degrees F. product will not whip).
3. Fill bowl with 1 gallon of mix.
4. Start partially thawed mix on slow speed. After a few minutes, change to medium speed.
5. Whip Olde World to a soft peak, should Olde World fail to whip, place the bowl in the freezer for 60 minutes and start again.
6. Pour into pies or between cake layers, follow recipes. Place filled pies or cakes into freezer overnight before decorating.
7. Any unused Olde World may be stored in a clean, covered container under refrigeration for 20 days.

Helpful Tips for Olde World Ice Cream Mix™

Helpful Tips

1. In order to insure the proper temperature of the mix, pull the mix from the freezer. Take the cartons out of the master case, and put the cartons in the cooler the day before you will use it. If it is already thawed, put it in the freezer in the morning for 2 to 3 hours before using.
2. The vanilla mix will generally whip in 12-15 minutes depending on the temperature of the product and the room. It is ready when it has the consistency of whipped topping or soft serve ice cream. The chocolate mix will whip in 8-12 minutes because it contains more solids and will generally be firmer.
3. For best results use the mix within 10 minutes after whipping.
4. Shelf life on the Olde World Mix is one year frozen, 3 weeks unopened refrigerated, 20 days in cooler after whipped, 3 months on frozen finished products.
5. Each gallon of Olde World Ice Cream Mix yields approximately 9.3 lbs or 149 ozs. by weight. All figures noting “ounces” are by weight.
6. Ice Cream 8” pies require 9 ounces per pie. Therefore, you could make up to 16 pies from one gallon of mix.
7. Ice Cream 8” cakes require 12 ounces per cake. Therefore, you could make up to 12 cakes from one gallon of mix.
8. You will be preparing one full gallon of mix per batch. You must determine what varieties you wish to make prior to beginning.

Production Tips for Olde World Ice Cream Mix™

Production Tips Preparation & Planning

1. Prepare your work station so that you are ready to work quickly as soon as you have whipped the ice cream mix.
2. Have your cookies, candies, fillings, nuts, etc. in containers set up and ready so you can move quickly to get the product into the freezer.
3. Have all pie shells already baked and cooled off before filling with the ice cream mix.
4. Have your cake layers split with the plastic band wrapped around the first layer.
5. By this time you should already have your Olde World Ice Cream Mix pulled from the freezer and thawed ready to whip.
6. Follow recipes accordingly to the directions.
7. Fill pies and cakes.
8. Set filled pies and cakes in freezer overnight.
9. Day two pull filled cakes and pies from freezer and decorate with Flavor Right pre- whip vanilla or chocolate or the Whip 'N Ice vanilla or chocolate liquid icings.
10. Garnish pies and cakes accordingly to the recipe.
11. Package cakes and pies and merchandise them in the freezer case.
12. Announce to your customers that your bakery is now making fresh ice cream cakes and pies.

Recipes for Olde World Ice Cream Mix™

Ice Cream Pie Recipes

Chocolate Cherry:

- 1 gallon chocolate Olde World ice cream mix
- 32 ozs. Cherry Pie Filling
- 27 ozs. Whip Topping/Whip Icing
- 16- maraschino cherries with stems
- 16- 8" pie shells
- 48 ozs. dark chocolate shavings
- Yields 16 / 8" Pies

Chocolate Rocky Road:

- 1 gallon chocolate Olde World ICM
- 24 ozs. miniature marshmallows
- 8 ozs. Ready Ice
- 27 ozs. whip topping/whip icings
- 16 – 8" pie shells
- 48 ozs. dark chocolate shavings
- 32 ozs. pecans or walnut pieces
- Yields 16 / 8" Pies

Cookies & Cream:

- 1 gallon vanilla Olde World ICM
- 128 – Oreo Cookies
- 27 ozs. whip topping / whip icings
- 16 – 8" pie shells
- 16 – maraschino cherries with stems

Chocolate Peanut Butter:

- 1 gallon chocolate Olde World ICM
- 16 ozs. peanut butter creamy style
- 16 ozs. Ready Ice
- 27 ozs. whip topping/whip icing
- 48 ozs. dark chocolate shavings
- 16 mini Reese peanut butter mini cups
- Yields 16 / 8" Pies

Chocolate Brownie:

- 1 gallon chocolate Olde World ICM
- 16 – 2x2 chocolate brownies cubed
- 8 ozs. Ready Ice
- 27 ozs. whip topping/whip icings
- 16 – 8" pie shells
- 16 – maraschino cherries with stems
- 48 ozs. chocolate shavings
- Yields 16 / 8" Pies

Vanilla Peach Swirl:

- 1 gallon Olde World ICM
- 32 ozs. peach filling
- 16 – sliced canned peaches
- 27 ozs. whip topping / whip icings
- 16 – 8" pie shells
- 48 ozs. white chocolate shavings
- Yields 16 / 8"

Recipes for Olde World Ice Cream Mix™

Ice Cream Pie Recipes

Grasshopper:

- 1 gallon vanilla Olde World ice cream mix
- 16 ozs. Ready Ice
- 27 ozs. Whip Topping/Whip Icing
- 16- Andes Mints
- 16- 8" pie shells
- 48 ozs. dark chocolate shavings
- 4 ozs. mint flavoring
- 16 little drops of green food coloring
- Yields 16 / 8" Pies

Vanilla Chocolate Chip:

- 1 gallon vanilla Olde World ICM
- 16 ozs. Ready Ice
- 32 ozs. chocolate chips
- 27 ozs. whip topping / whip icings-----16 – maraschino cherries with stems
- 16 – 8" pie shells ----- 48 ozs. chocolate shavings
- Yields 16 / 8" Pies

8" Ice Cream Cake Varieties:

For one gallon of Olde World Ice Cream Mix you can make 12 / 8" split layer ice cream cakes following each recipe accordingly to the directions.

8" Ice Cream Decorated Cakes:

For one gallon of Olde World Ice Cream Mix you can make 7 / 8" split layer ice cream cakes following each recipe accordingly to the directions.

¼ Sheet Ice Cream Decorated Cakes:

For one gallon of Olde World Ice Cream Mix you can make 5 / ¼ sheets and 1 / ⅛ sheet decorated cakes following the recipe accordingly to the directions.

Vanilla Mudd Pie:

- 1 gallon vanilla Olde World ICM
- 16 ozs. Ready Ice
- 8 ozs. pecan pieces
- 27 ozs. whip topping/whip icing
- 48 ozs. dark chocolate shavings
- 16 maraschino cherries with stems
- 16 – 8" pie shells
- Yields 16 / 8" Pies

Chocolate Cherry Ice Cream Pie



Ingredients:

- 9 ozs Chocolate Ice Cream Mix (mix accordingly to instructions)
- 2 ozs Cherry Pie Filling
- 3 ozs Whip Topping
- 1 Maraschino Cherry with stem
- 8" Pie Shell
- Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
3. Gently swirl 2 ozs of cherry pie filling into ice cream mix that is in the pie shell.
4. After incorporating the cherry pie filling, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Pipe a rosette of whip topping in the center of the pie.
3. Place a maraschino cherry on the rosette.
4. Garnish the sides of the border with chocolate shavings.

Chocolate Peanut Butter Ice Cream Pie



Ingredients:

- 9 ozs Chocolate Ice Cream Mix (mix accordingly to instructions)
- 1 oz of peanut butter/creamy (in a piping bag)
- 1 oz of Ready Ice (in piping bag)
- 3 ozs Whip Topping
- 8" Pie Shell
- 1 mini Reese Peanut Butter Cup
- Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Pipe about $\frac{1}{3}$ of peanut butter and chocolate Ready Ice into the bottom of the pie shell in a circular motion.
3. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
4. Gently pipe & swirl the remaining peanut butter & Ready Ice into the ice cream mix that is in the pie shell.
5. After incorporating the chocolate & peanut butter, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Pipe a rosette of whip topping in the center of the pie.
3. Place a mini Reese peanut butter on the rosette.
4. Garnish the sides of the border with chocolate shavings.

Chocolate Rocky Road Ice Cream Pie



Ingredients:

- 9 ozs Chocolate Ice Cream Mix (mix accordingly to instructions)
- 1½ oz of Miniature Marshmallows
- ½ oz of Ready Ice (in piping bag)
- 2 oz Walnuts or Pecans
- 3 ozs Whip Topping
- 8" Pie Shell
- Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
3. Gently pipe & swirl the Ready Ice & the marshmallows and nuts into the ice cream mix that is in the pie shell.
4. After incorporating all the ingredients, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Fill the top center of the pie with mini marshmallows and nuts.
3. Drizzle the top of the pie with melted Ready Ice.
4. Garnish the sides of the border with chocolate shavings.

Chocolate Brownie Ice Cream Pie



Ingredients:

- 9 ozs Chocolate Ice Cream Mix (mix accordingly to instructions)
- Cubed Brownie Pieces
- ½ oz of Ready Ice (in piping bag)
- 3 ozs Whip Topping
- 8" Pie Shell
- 1 Maraschino Cherry with Stem
- Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
3. Gently pipe & swirl the Ready Ice & the cubed brownie pieces into the ice cream mix that is in the pie shell.
4. After incorporating all the ingredients, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Drizzle the top of the pie with melted Ready Ice.
3. Pipe a rosette in the center of the pie and place a maraschino cherry on top.
4. Garnish the sides of the border with chocolate shavings.

Cookies & Cream Ice Cream Pie



Ingredients:

- 9 ozs Vanilla Ice Cream Mix (mix accordingly to instructions)
- Oreo Cookies (8)
- 3 ozs Whip Topping
- 8" Pie Shell
- 1 Maraschino Cherry with Stem

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
3. Gently swirl the crushed Oreo cookies (2-3 cookies) into the ice cream mix that is in the pie shell.
4. After incorporating all the ingredients, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Pipe a rosette in the center of the pie and place a maraschino cherry on top.
3. Place half Oreo cookies around the cherry.
4. Garnish the sides of the border with crushed Oreo cookies (2-3 cookies).

Grasshopper Ice Cream Pie



Ingredients:

- 9 ozs Vanilla Ice Cream Mix (mix accordingly to instructions)
- 1 oz Chocolate Ready Ice
- Mint Flavoring (¼ oz)
- Green Food Coloring (1drop)
- 3 ozs Whip Topping
- 8” Pie Shell
- 1 Andes Mint
- Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Pipe 1 oz of the chocolate Ready Ice in the bottom of the pie shell in a circular motion.
3. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
4. Gently swirl the mint flavoring and the green food coloring into the ice cream mix that is in the pie shell.
5. After incorporating all the ingredients, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Pipe a rosette in the center of the pie and place an Andes mint on top.
3. Garnish the sides of the border with chocolate shavings.

Vanilla Peach Swirl Ice Cream Pie



Ingredients:

- 9 ozs Vanilla Ice Cream Mix (mix accordingly to instructions)
- 2 ozs of Peach Filling
- 1 Peach from Filling
- 3 ozs Whip Topping
- 8" Pie Shell
- White Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
3. Gently swirl the 2 ozs of the peach filling into the ice cream mix that is in the pie shell.
4. After incorporating all the ingredients, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Pipe a rosette in the center of the pie and place 1 slice peach on top.
3. Garnish the sides of the border with white chocolate shavings.

Vanilla Mudd Pie Ice Cream Pie



Ingredients:

- 9 ozs Vanilla Ice Cream Mix (mix accordingly to instructions)
- 1 oz of Chocolate Ready Ice (in piping bag)
- ½ of Pecan Pieces
- 3 ozs Whip Topping
- 1 Maraschino Cherry with Stem
- 8" Pie Shell
- Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Pipe a ⅓ of the Ready Ice and a ⅓ of the pecan pieces into the bottom of the pie shell in a circular motion.
3. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
4. Gently swirl the rest of the chocolate Ready Ice and pecan pieces into the ice cream mix that is in the pie shell.
5. After incorporating all the ingredients, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Pipe a rosette in the center of the pie and place a cherry on top.
3. Garnish the sides of the border with chocolate shavings.

Vanilla Chocolate Chip Ice Cream Pie



Ingredients:

- 9 ozs Vanilla Ice Cream Mix (mix accordingly to instructions)
- ½ oz of Chocolate Ready Ice (in piping bag)
- 2 ozs of Chocolate Chips
- 3 ozs Whip Topping
- 1 Maraschino Cherry with Stem
- 8” Pie Shell
- Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. After you have whipped the ice cream mix until it forms a soft peak, fill the pie shell with 9 ozs of ice cream.
3. Gently swirl the chocolate chips into the ice cream mix that is in the pie shell.
4. After incorporating all the ingredients, place the pie into the freezer and leave overnight.

Next Day:

1. Pipe a border around the outer edge of the pie shell with whip topping.
2. Drizzle melted Ready Ice in the center of the pie.
3. Pipe a rosette in the center of the pie and place a cherry on top.
4. Garnish the sides of the border with chocolate shavings.

Chocolate Brownie Ice Cream Cake



Ingredients:

- 12 ozs Chocolate Ice Cream Mix (mix accordingly to instructions)
- 1 – 8” Chocolate Cake Layer
- 3 – 2x2 Cubed Brownie Pieces
- ½ oz of Chocolate Ready Ice (in piping bag)
- 4 ozs Whip Topping
- 1 ozs Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Split a chocolate cake layer and place the first layer on a styrofoam circle or cake board.
3. Wrap and secure a plastic band around the first layer of cake.
4. After you have whipped the ice cream mix until it forms a soft peak, fill the cake with 12 ozs of ice cream.
5. Gently swirl the cubed brownie pieces into the ice cream mix that is inside the center of the plastic band.
6. After incorporating all the ingredients, place the second layer of cake onto the top of the ice cream and then place the cake into the freezer and leave overnight.

Next Day:

1. Ice the top of the cake with whip topping or whip icing.
2. Pipe a border around the outer edge of the cake with whip topping.
3. Place cubed brownie pieces in the center of the cake.
4. Drizzle melted Ready Ice in the center of the cake.
5. Garnish the sides of the border with chocolate shavings.

Peanut Butter Ice Cream Cake



Ingredients:

- 12 ozs Chocolate Ice Cream Mix (mix accordingly to instructions)
- 1 – 8” Chocolate Cake Layer
- 2 ozs Peanut Butter Creamy Style (in piping bag)
- 2 ozs of Chocolate Ready Ice (in piping bag)
- 4 ozs Whip Topping
- 1 – Miniature Reese Peanut Butter Cup
- 1 ozs Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Split a chocolate cake layer and place the first layer on a styrofoam circle or cake board.
3. Wrap and secure a plastic band around the first layer of cake.
4. After you have whipped the ice cream mix until it forms a soft peak, fill the cake with 12 ozs of ice cream.
5. Gently swirl the Ready Ice and peanut butter into the ice cream mix that is inside the center of the plastic band. (make sure to save a little for the top of the cake)
6. After incorporating all the ingredients, place the second layer of cake onto the top of the ice cream and then place the cake into the freezer and leave overnight.

Next Day:

1. Ice the top of the cake with whip topping or whip icing.
2. Pipe a border around the outer edge of the cake with whip topping.
3. Swirl the remaining Ready Ice & peanut butter in the center top of the cake.
4. Pipe a rosette in the center of the cake and place the miniature Reese's cup on top.
5. Garnish the sides of the border with chocolate shavings.

Rocky Road Ice Cream Cake



Ingredients:

- 12 ozs Chocolate Ice Cream Mix (mix accordingly to instructions)
- 1 – 8” Chocolate Cake Layer
- 1½ ozs Miniature Marshmallows
- ½ ozs of Chocolate Ready Ice (in piping bag)
- 2 ozs. Walnuts or Pecans
- 4 ozs Whip Topping
- 1 ozs Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Split a chocolate cake layer and place the first layer on a styrofoam circle or cake board.
3. Wrap and secure a plastic band around the first layer of cake.
4. After you have whipped the ice cream mix until it forms a soft peak, fill the cake with 12 ozs of ice cream.
5. Gently swirl the Ready Ice, marshmallows, and nuts into the ice cream mix that is inside the center of the plastic band. (make sure to save a little for the top of the cake)
6. After incorporating all the ingredients, place the second layer of cake onto the top of the ice cream and then place the cake into the freezer and leave overnight.

Next Day:

1. Ice the top of the cake with whip topping or whip icing.
2. Pipe a border around the outer edge of the cake with whip topping.
3. Place the remaining marshmallows & nuts in the center top of the cake.
4. Drizzle the top of the cake with melted Ready Ice.
5. Garnish the sides of the border with chocolate shavings.

Hugs & Kisses Ice Cream Cake



Ingredients:

- 6 ozs Choc.& 6 ozs of Vanilla Ice Cream Mix (mix accordingly to instructions)
- 1 – 8” Split Layer Chocolate & 1 - 8” Split Layer Yellow Cake
- ¼ ozs of Chocolate Ready Ice (in piping bag)
- 7 – Unwrapped Hugs Candies
- 7 – Unwrapped Kisses
- 4 ozs Whip Topping

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Split a chocolate cake layer and place the first layer on a styrofoam circle or cake board.
3. Wrap and secure a plastic band around the first layer of cake.
4. After you have whipped the ice cream mix until it forms a soft peak, fill the cake with 6 ozs of chocolate ice cream and then 6 ozs of vanilla ice cream.
5. After incorporating all the ingredients, place the second layer of cake (yellow) onto the top of the ice cream and then place the cake into the freezer and leave overnight.

Next Day:

1. Ice the top of the cake with whip topping or whip icing.
2. Pipe lines of Ready Ice on the top of the cake and pull the lines back & forth.
3. Pipe 14 large rosettes around the outer edge of the cake.
4. Place 7 hugs and 7 kisses on top of the rosettes alternating them.

Cherry Vanilla Ice Cream Cake



Ingredients:

- 12 ozs Vanilla Ice Cream Mix (mix accordingly to instructions)
- 1 – 8” Yellow Cake Layer
- 4 ozs. Cherry Pie Filling
- 4 ozs Whip Topping
- 1 – Maraschino Cherry with Stems
- 1 ozs White Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Split a yellow cake layer and place the first layer on a styrofoam circle or cake board.
3. Wrap and secure a plastic band around the first layer of cake.
4. After you have whipped the ice cream mix until it forms a soft peak, fill the cake with 12 ozs of ice cream.
5. Gently swirl the 1 oz. of cherry pie filling into the ice cream mix that is inside the center of the plastic band.
6. After incorporating all the ingredients, place the second layer of cake onto the top of the ice cream and then place the cake into the freezer and leave overnight.

Next Day:

1. Ice the top of the cake with whip topping or whip icing.
2. Fill the center of the cake with the remaining cherry pie filling.
3. Pipe a border around the outer edge of the cake with whip topping.
4. Pipe a rosette in the center of the cake and place a cherry on top.
5. Garnish the sides of the border with white chocolate shavings.

Vanilla Peach Swirl Ice Cream Cake



Ingredients:

- 12 ozs Vanilla Ice Cream Mix (mix accordingly to instructions)
- 1 – 8” Yellow Cake Layer
- 4 ozs. Peach Filling
- 4 ozs Whip Topping
- 1 – Sliced Canned Peach
- 1 ozs White Chocolate Shavings

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Split a yellow cake layer and place the first layer on a styrofoam circle or cake board.
3. Wrap and secure a plastic band around the first layer of cake.
4. After you have whipped the ice cream mix until it forms a soft peak, fill the cake with 12 ozs of ice cream.
5. Gently swirl the 1 oz. of peach filling into the ice cream mix that is inside the center of the plastic band.
6. After incorporating all the ingredients, place the second layer of cake onto the top of the ice cream and then place the cake into the freezer and leave overnight.

Next Day:

1. Ice the top of the cake with whip topping or whip icing.
2. Fill the center of the cake with the remaining peach filling.
3. Pipe a border around the outer edge of the cake with whip topping.
4. Pipe a rosette in the center of the cake and place a sliced peach on top.
5. Garnish the sides of the border with white chocolate shavings.

8" Decorated Ice Cream Cake



Ingredients:

- 20 ozs Vanilla or Chocolate Ice Cream Mix (mix accordingly to instructions)
- 1 – 8" Yellow or Chocolate Cake Layer
- 8 ozs Whip Topping

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Split a yellow or chocolate cake layer and place the first layer on a styrofoam circle or cake board.
3. Wrap and secure a plastic band around the first layer of cake.
4. After you have whipped the ice cream mix until it forms a soft peak, fill the cake with 20 ozs of ice cream.
5. After incorporating any ingredients, place the second layer of cake onto the top of the ice cream and then place the cake into the freezer and leave overnight.

Next Day:

1. Pull the plastic band off the cake and discard.
2. Ice the entire cake with whip topping or whip icing.
3. Decorate cake for any occasion with borders, balloons, roses, or any flowers.

¼ Sheet Decorated Ice Cream Cake



Ingredients:

- 26 ozs Vanilla or Chocolate Ice Cream Mix (mix accordingly to instructions)
- 1 – 8” Yellow or Chocolate Cake Layer
- 14 ozs Whip Topping

Procedures:

1. Make sure you have all of the required items prepared and ready (before or during mixing the ice cream mix).
2. Split a yellow or chocolate ¼ sheet cake layer and place the first layer on a cake board.
3. Wrap and secure a plastic band around the first layer of cake.
4. After you have whipped the ice cream mix until it forms a soft peak, fill the cake with 26 ozs of ice cream.
5. After incorporating any ingredients, place the second layer of cake onto the top of the ice cream and then place the cake into the freezer and leave overnight.

Next Day:

1. Pull the plastic band off the cake and discard.
2. Ice the entire cake with whip topping or whip icing.
3. Decorate cake for any occasion with borders, balloons, roses, or any flowers.