

Food for the Body, Food for the Soul

Family Favorite Recipes from the St. Lad's Faith Community

*Our Dear Heavenly Father, we thank You for this food.
Feed our souls on the bread of life and
help us to do our part in kind words and loving deeds.
We ask in Jesus' name. Amen.*

Ice Cream Sandwich Cake

From the kitchen of Rosemary Kinkelaar

20 standard ice cream sandwiches (vanilla, strawberry, Neapolitan, mint or a mix), divided
1 jar (12 oz.) hot fudge sauce
12 oz. frozen whipped topping, thawed
Sprinkles or Oreo crumbs

Place one whole ice cream sandwich and one half of an ice cream sandwich side by side along the short edge of a 9 x 13 pan.

Arrange more sandwiches and halves lengthwise to cover the bottom of the pan. Cut one sandwich in half lengthwise to fill in any remaining space along the edge.

Put hot fudge in a microwave-safe container. Heat on high for 30 seconds or until easy to stir.

Spread half of the sauce evenly over the ice cream sandwiches.

Top with half of the whipped topping.

Repeat with an additional layer of ice cream sandwiches, hot fudge sauce, and whipped topping. Scatter sprinkles or cookie crumbs over top.

Freeze, uncovered, for 2 hours.

Cover pan with foil and put back in the freezer for an additional hour.

To serve, pull the cake from the freezer and let sit at room temperature for 10 or 15 minutes. Soak the blade of a knife in hot water (a long serrated bread knife is best), wipe water off with a clean kitchen towel, then cut frozen cake into squares. Re-dip knife between slices to make it easier to cut.