

## Double Fudge Ice Cream Cake

### Ingredients:

24 whole graham crackers (about 3 cups crumbs)

3 tablespoons sugar

1/2 cup (1 stick) unsalted butter, melted

1 1/2 quarts vanilla or coffee ice cream (microwave 24 seconds just before spreading to soften)

1 10.5oz. jar Desperately Seeking Chocolate's Hot Fudge Sauce

1 10.5oz. jar Desperately Seeking Chocolate's Mocha Latte Fudge Sauce

Whipped cream for topping

### Equipment:

9-inch diameter springform pan with 2 3/4-inch-high sides.

### Preparation:

Preheat oven to 350. Finely grind graham crackers and 3 tablespoons sugar in food processor. Add 1/2 cup melted butter, process mixture until moist crumbs form. Press graham cracker mixture onto bottom and up sides to top rim of springform pan. Bake crust until edges are golden, about 12 minutes. Cool crust completely.

Spread 2 cups softened ice cream in crust. Freeze until set. Refrigerate or freeze remaining ice cream to prevent it from melting.

Meanwhile, warm Desperately Seeking Chocolate's Hot Fudge and Mocha Latte Fudge sauces in microwave at 15 to 25 second intervals until warmed enough to pour without melting ice cream. Pour about 3/4 cup Hot Fudge sauce over ice cream, reserving remainder. Freeze until sauce is set, about 10 minutes.

Spread next layer of ice cream. Freeze until set. Pour 3/4 cup Mocha Latte Fudge sauce over ice cream, reserving remainder. Freeze until set. Spread final 2 cups ice cream and freeze.

Drizzle remaining Hot Fudge sauce over ice cream in zig-zag pattern. Turn pan 1/8 turn and drizzle Mocha Latte Fudge Sauce in zig-zag pattern over Hot Fudge sauce. Freeze cake several hours or overnight until it is completely set.

To serve run knife between pan sides and cake to loosen. Remove pan sides. Spray a ring of whipped cream around outer edge of crust. Cut cake into wedges. Serve immediately.