



RECIPE

SPUMONI ICE CREAM CAKE

SERVES TWELVE



INGREDIENTS

- 1 1/2 cups chocolate wafer cookies (or cookie of choice)
- 1/4 cup vegan butter, melted
- 1 pint NadaMoo! Organic Chocolate
- 1 pint NadaMoo! Organic Vanilla Bean
- 1 pint NadaMoo! Pistachio Nut
- 1/2 cup Fabbri Amarena Wild Cherries in syrup, halved (reserve 2 TBSP of cherry syrup)
- 1 drop of red food coloring (optional)

DIRECTIONS

1. Lightly grease 9-by-5-inch loaf pan with cooking spray, then line with plastic wrap, leaving a 2-inch overhang (the cooking spray will help the plastic stick directly to the sides of the pan).
2. In a food processor, or in a plastic ziplock bag, pulse (or crush) the chocolate wafers on high until wafers are ground up. Add vegan butter and pulse (or mix) a few more times until mixture is thick. Pour into prepared loaf pan and firmly press into bottom of pan to create cake base. Freeze for 30 minutes to set.
3. While the base is setting, take NadaMoo! Organic Chocolate out of the freezer to soften (~25 mins).
4. After the base has set for 30 mins, remove from freezer and spread the entire NadaMoo! Chocolate pint over cookie base. You can use a spatula to even out the ice cream. Then return pan to the freezer for another 30 mins to harden the ice cream.
5. While the chocolate is refreezing, take NadaMoo! Organic Vanilla out of the freezer to soften (~25 mins).





DIRECTIONS (CONTINUED)

6. When NadaMoo! Organic Vanilla has softened, transfer to a bowl and add sliced cherries. To add more flavor and color, add cherry syrup and red food coloring and mix evenly.
7. Remove loaf pan from freezer and evenly spread cherry-vanilla ice cream over chocolate layer. Return to freezer for at least 1 hour more; it takes longer for the cherry layer to set.
8. After 30 minutes, remove NadaMoo! Pistachio Nut pint from freezer to soften (~25 mins). Once cake is set and NadaMoo! Pistachio Nut has softened, spread Pistachio Nut over cherry-vanilla; the pistachio layer should come up nearly to the top of loaf pan. Cover with plastic wrap and freeze overnight.
9. When ready to serve, remove plastic wrap from top of pan and invert spumoni cake onto cutting board. Gently lift loaf pan away and remove remaining plastic wrap. Using a chef's knife dipped in warm water, slice spumoni cake into 3/4-inch slices, dipping knife in warm water between each slice. Serve immediately.

NOTES

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