

Banana Biscoff Ice Cream Cake



featuring Orland's pure honey

INGREDIENTS

- 2 cups pretzels
- 30 Biscoff cookies (about 2 big cups worth)
- 1 stick (8 tablespoons) butter, melted
- Orland's Pure Honey
- 48 oz. container of vanilla ice cream
- 2-3 bananas
- 3 tsp vanilla extract
- 1 cup heavy cream
- 1 cup sliced fresh bananas (topping)

DIRECTIONS

Get your ice cream out to thaw so you can spread it. Layer parchment paper on the bottom of a 9-inch springform pan and preheat the oven to 350°. In a food processor, pulse the pretzels and cookies into fine crumbs. Add the butter and mix until the mixture holds together when pinched. Press 1/2 of the crumbs into the bottom of the springform pan. Bake 5-8 minutes, until toasted. Scoop 3-4 cups of vanilla ice cream out onto the cooled crust. Flatten/spread into an even layer. With the remaining 1/2 of the pretzel/cookie crumb mixture, sprinkle 1/2 of it over the ice cream to create a layer. Drizzle honey over the crumb mixture. Freeze for 30 minutes. Mash 2-3 bananas in a bowl with 2 tablespoons of honey, 2 teaspoons of vanilla, and a pinch of salt. Add 2 cups vanilla ice cream and gently swirl together. Take the cake out of the freezer and spread the banana ice cream mixture on top. Sprinkle the remaining crumb mixture over the top and drizzle with honey. Freeze for 3-4 hours before serving. Before serving, use a mixer to whip the cream with 1-2 tablespoons of honey, 1 teaspoon vanilla, and a pinch of salt. You can top the cake with sliced bananas and whipped cream. Enjoy!