



WITH JOSHUA JOHN RUSSELL



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Garbage Cake Ice Cream Sandwiches

What You Need

Cake pop dough (recipe below), divided equally in two

½ gallon of your favorite ice cream, softened

To Make Ice Cream Sandwiches

In an 8" x 8" pan lined with plastic wrap, press one half of the cake pop dough firmly into the bottom to create a uniform layer.

Spread ice cream evenly over dough and place in freezer until hard.

Remove from freezer and add second half of cake pop dough on top, making sure to apply evenly and with firm pressure. Freeze again until solid.

Using the plastic wrap lining to help, remove from pan and cut sandwiches to desired size with sharp knife.

Note: To soften ice cream, place in refrigerator up to an hour before use or mix in a stand mixer with a paddle attachment on low speed until spreadable.

Cake Pop Dough

Ingredients

5 cups leftover cake, loosely packed

1 cup buttercream or cream cheese frosting (below)

Preparation

Place ingredients into a stand mixer fitted with a paddle attachment.

Mix on low until fully incorporated and mixture resembles the consistency of cookie dough. This should just take a few minutes.

JJR's Cream Cheese Buttercream

Yield: Enough to fill and ice two 10" round cakes

Ingredients

3 lbs cream cheese

2 lbs unsalted butter

1 lb powdered sugar

1 tablespoon Madagascar bourbon vanilla bean paste



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Preparation

Make sure all ingredients are at room temperature before mixing.

Cream the cream cheese in a stand mixer with a paddle until smooth (medium speed for a couple minutes).

Add butter and mix until incorporated.

Add vanilla and sugar and blend on low speed until incorporated.

Now switch the attachment to a whip.

Whip on high until light and fluffy.