



Maple Walnut Ice Cream Cake Recipe  
Mmmmm maple walnut ice cream cake. This cake sounds too good to be true, but trust us it's true and super easy to make! With a zippy ginger cookie crust, rich creamy all natural maple walnut ice cream and maple coated walnuts on top, how can you go wrong?

#### INGREDIENTS

2 cups ginger cookie crumbs  
4 tbsp melted butter

1/2 tsp cinnamon  
3 tbsp sugar

#### Maple Coated Walnuts

1/2 cup real maple syrup  
1 cup walnuts  
1 tsp butter

#### Middle Ice Cream Layer

1.66 L Walnut Ice Cream I used Beyers all natural the container was 1.66 L  
Maple walnut ice cream cake

#### INSTRUCTIONS

##### Bottom Layer - Ginger Crust

Place all ingredients in a bowl and together. Take 1/4 cup of the crumbs and set aside. Place the rest into a 8 inch buttered spring form pan. Press the crumbs into the bottom of the pan.

Bake at 325 for about 5 minutes. Let cool while you make the coated walnuts.

##### Maple Coated Walnuts

Melt the butter on the bottom of a non stick frying pan.

Add walnuts and pour the maple syrup over top. Cook the walnuts over medium heat, stirring often.

Once the maple syrup has evaporated and the walnuts are coated place on parchment paper and let cool.

##### Middle Ice Cream Layer

Place the whole container of ice cream into the bowl of an electric mixer. Add 1/3 of the candied walnuts and beat until its semi soft.

Place the ice cream on top of the crust and smooth the top.  
Decorate the top with the remaining crumbs and maple walnuts.

## Assembly

Spoon the ice cream into the cooled ginger crust. Sprinkle with the 1/4 cup of ginger crumbs

Place the walnuts on top in a pretty pattern.

If you like extra sweetness you can drizzle a tbsp of maple syrup over top.

Wrap tightly in plastic wrap. Freeze until solid, at least two hours before serving.