

VOLCANO "CAKE"

by Shelly Parcell from Babies and Moms Radio

I have made lots of cakes for my children's birthdays, and some have been rather elaborate and creative, but this is this creation "takes the cake" and it isn't even an actual cake. It is the "coolest" ever ice cream volcano! My son and his friends loved it. And it is probably one of the easiest things to make because it is so hard to make it look bad.

SUPPLY LIST:

- 1 #10 can
- 2 large bags (I used bread bags)
- 2 pounds of brown sugar
- 1 half gallon vanilla ice cream
- food coloring to make orange
- 2 boxes of brownie mix (and ingredients to make them)
- 1 tub of purchased vanilla frosting
- Large platter



PREPARATION (day before):



1. Line the #10 can with one of the large bags. Load it up with the brown sugar and form an upside down cone shape with the brown sugar. Leave a flat open shape at the bottom (see left). Place the second bag on top of the brown sugar. It's important that there are no holes in the second bag.



2. Soften the ice cream enough to be able to stir in some food coloring. Make it a nice orange "lava" color. Press the orange ice cream into the prepared can (see right). Close up the bag at the top and place in freezer until firm. Over night is best.
3. Bake two brownie mixes together in a large jelly roll pan (10x15). Let them cool completely.
4. Mix food coloring into the frosting tub to make it orange.

ASSEMBLY:

1. Pull the ice cream out of the #10 can and remove from plastic bag. Place on the platter (see right). The brown sugar will stay in the can and is reusable.
2. Pull large trapezoid shapes from the brownie pan and gently press around the ice cream (see above right). The effect is better if you don't cut the brownies but let the edges be rough. Let the brownies come up higher than the ice cream to create a crater in the volcano. Use large pancake turners to help you lift the large pieces. It's okay if they break.
3. Use remaining brownie pieces to pile on at the bottom of the volcano as falling boulders. Return volcano to the freezer if you are not serving immediately (see below)



JUST BEFORE SERVING:

Soften the orange frosting in the microwave for 10-15 seconds until it is just barely pourable. Pour the frosting into the crater and let it run down the sides of the volcano.

You're the coolest mom ever!