

A SUGAR SHAKE Recipe

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Strawberries & Honey No-Churn Ice Cream Cake

Ice creams adapted from Food52 and Martha Stewart; crust adapted from Momofuku Milk Bar

This recipe will make four individual four-inch triple layer cakes (make sure to do two that start and end with strawberry and two that start and end with honey, otherwise you will end up short on one of your flavors). You can also make fewer cakes in larger pans. I recommend making the honey cream first, as it takes longer. By the way, if you make this complete recipe, you will use exactly one quart of whipping cream.

Special equipment: four-inch (or larger) springform pans or cake pans with removable bottoms; acetate (can be obtained at art supply stores)

For the Crust

- 1 box (7 ounces) Trader Joe's (or other brand) Speculoos cookies
- ¼ cup milk powder
- 2 tablespoons sugar
- ¾ teaspoon kosher salt
- 4 tablespoons (½ stick) butter, melted
- ¼ cup heavy whipping cream

Crush cookies (a mortar and pestle work great, but otherwise, a rolling pin will do) and mix together with other dry ingredients in a medium bowl. Add butter and cream and combine to moisten. The mixture should stay clumped together when you squeeze it in your fist. Divide evenly among pans and use your fingers to press flat in the bottom. Set aside while you make the ice creams.

For the Honey Ice Cream

- 14 ounces heavy whipping cream
- ⅔ cup Hawaiian honey
- 4 egg yolks

In the bowl of a stand mixer, whip cream using the whisk attachment until soft peaks form. Transfer cream to a large clean bowl, cover and refrigerate. (Electric hand mixer works great too, or if you're a bad ass, go ahead and whip it by hand.) Heat honey to a boil. Remove from heat. Clean out your mixing bowl and beat egg yolks thoroughly. While the mixer is running, VERY slowly stream honey into the bowl. (If you add it too quickly, your eggs will turn into scrambled eggs.)

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Once all the honey has been added, turn the mixer speed to high and continue to whisk until the mixture has cooled to room temperature. Gently fold in chilled whipped cream and return the entire mixture to the whipped cream bowl, cover and refrigerate while you make the strawberry ice cream.

For the Strawberry Ice Cream

- 16 ounces heavy whipping cream
- 1 14-ounce can condensed milk
- $\frac{1}{8}$ teaspoon Maui Preserved vanilla powder (substitute $\frac{1}{4}$ teaspoon vanilla paste or extract, preferably paste)
- 1 cup fresh strawberry purée

Combine cream and condensed milk in the bowl of a stand mixer and whip into stiff peaks using the whisk attachment. Gently fold in the strawberry purée.

To Assemble the Cakes

Line each pan with a strip of acetate so you are able to build the ice cream layers up. Each strip should be about four inches high.

Use an offset spatula or the back of a spoon to layer ice cream, alternating between flavors, three layers for each cake. Each layer should be about an inch high. Start with strawberry in two pans and honey in the other two so that you end up using equal amounts of each flavor.

Wrap each cake well with plastic wrap and freeze overnight. When frozen and ready to serve, release the springform and remove the acetate. Slice into wedges and serve.