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Ice cream maker cake recipe book

1/1 Matte cake Ice cream cake Allrecipes Photo [quicklook recipe prep_time=30 min cook_time=12 min serves=8-12 details=] Red cranberries and green pistachios in this ice cream cake delightfully presents[quicklook recipe prep_time=30 min cook_time=12 min serve=8-12 details=]Red cranberries and green pistachios in this ice creamcake delightfully showcase the colours of the season. [Ingredients List Label=Ingredients serving_size=] [ingredients-left]1 1/2 cups crushed chocolate cream-tying biscuits 1/4 cup butter or margarine, melted 1 1/2 cup fresh or frozen cranberries, melted 1/2 cup light corn syrup[/ingredients-left] [ingredients-right]1/3 cup sugar 1/3 cup water 6 cups vanilla ice cream, softened, distributed 1/2 cup chopped pistachios, distributed [/ingredients-correct][ingredients list][step-list-wrapper title=How to make it time=42 minutes] [step-item number=1 image_url= title=]Grease a 9-inch suspension tin. Combine crushed cookies and butter; press to the bottom of the prepared pan. Freeze until firm, 1 hour. [/step item] [step-item number=2 image_url= title=] Combine cranberries, corn syrup, sugar and water in a medium saucepan. Bring to the boil; cook over medium heat until the berries are banging, about 10 minutes. Transfer to blender; cover and treat until smooth. Pour into a bowl. Cool for 30 minutes until cooled, stirring occasionally. [/step item] [step number=3 image_url= title=] Remove the crust from the freezer. Spread half the ice cream. Set aside 1/4 cup cranberry nosal. Pour the remaining puree over the ice cream. Set aside 1 tablespoon of nuts; sprinkle the remaining nuts over the puree. Freeze for 30 minutes until firm. [/step item] [step-item number=4 image_url= title=] Layer the remaining 3 cups of ice cream, 1/4 cup cranberry sachet and 1 tablespoon of nuts. Cover with a plastic wrapping and freeze for 6 hours until firm. Remove from the freezer 15 minutes before serving. [/step item] [/step-list-wrapper] This chocolate cake filled with kiwi fruit ice cream makes a memorable dessert. [quicklook recipe prep_time=45 min cook_time=30 min serves= details=] [Ingredients List Label=Ingredients serving_size=] [ingredients left]5 ounces (5 squares semisweet chocolate) 2 ounces (1/2 stick) butter, melted 3 large eggs, separated by 1/3 cup tightly packed brown sugar 1/2 cup all-purpose flour 1/2 cup ground hazelnuts (2 ounces) 3 large egg yolk 1 cup sweet sugar[/ingredients-left] [ingredients-right]1 1/2 cup heavy cream 4 tablespoons kirsch 3 kiwi fruits, peeled and crushed 1 cup heavy cream 2 tablespoons superhienoker 1/2 teaspoon vanilla extract 4 ounces (4 square meters) semisweet chocolate, grated 2 kiwi fruit sliced[/ingredients-correct] [/ingredients list][step-list-wrapper title=How to make it time=1 hour, 15 [step-item number=1 image_url= title=] Preheat the oven to 350°F. Rinse an 8 1/2 inch spring-shaped cake tin and line the bottom with waxed paper. Put the melted chocolate and butter in a small and mix together. Reserved. [/step item] [step-item number=2 image_url= title=] In a bowl, mix the egg yolks and sugar together until thick and fluffy. In the chocolate mixture, go for it. Fold in the flour and nuts. [/step item] [step number=3 image_url= title=] Until the stiff peaks form, knock out the egg whites. Fold into the cake mixture. Spoon the mixture into the pan and bake until the toothpick inserted in the middle comes out clean, 30 minutes. Turn to the wire rack to cool down. Cool the cooled cake. [/step item] [step-item number=4 image_url= title=] To prepare the ice cream, beat the egg yolks and sweet sugars together until thick and fluffy. [step-item number=5 image_url= title=] In another bowl, whip the cream and kirsch together until soft peaks form. Fold the egg yolk into the mixture. Fold in the kiwi fruit. [step number=6 image_url= title=] Cut the cooled cake horizontally in half. Put half on the bottom of the spring tin. Pour the ice cream mixture on top and smooth the top. Cover the remaining cake and freeze for 4-5 hours or until frozen. [/step item] [step-item number=7 image_url= title=] Garnish by turning the cake on a serving plate. Whip the cream, sugar and vanilla together until soft peaks form. Put a quarter of the mixture in a pastry bag with a star tip. Spread the remaining cream over the cake and on the sides. Press the grated chocolate to the side. [/step item] [step-item number=8 image_url= title=] The barrel squirms cream around the top of the cake and garnishes with kiwi slices. [/step item] [/step-list-wrapper] Be the first to review & review! Instructions Checklist 274 calories; calories from fat 24%; fat 7,2 g; saturated fat 3,4 g; mono-fat 2,5 g; poly fat 0,4 g; protein 4,6 g; carbohydrates 47g; fiber 1g; cholesterol 49mg; iron 1mg; sodium 246mg; calcium 82mg. 82mg.