

Dulce de Leche Ice Cream Cake



Ingredients

1. 100g golden syrup
2. 100g caster sugar
3. 1 tsp bicarbonate of soda
4. 600g tub good-quality vanilla ice cream
5. 200g raspberries
6. 2 x 300g Madeira cakes (we used Waitrose)
7. 100g [Clara Fields Dulce de Leche](#)

Method

1. 1. Lightly oil a medium baking tray. To make the honeycomb, add 100g golden syrup to a saucepan with 100g caster sugar. Heat gently until the sugar has dissolved, then increase the heat and bubble until the syrup thickens and turns a dark golden caramel colour. Whisk 1 tsp bicarbonate of soda into the caramel, then pour the mixture into the baking tray. Leave to cool and set, then break the honeycomb into pieces.
2. 2. Soften a 600g tub good-quality vanilla ice cream. Fold through half the honeycomb and 200g raspberries (keep the remaining honeycomb in an airtight container). Thinly slice 2 x 300g Madeira cakes (we used Waitrose) and spread 100g [Clara Fields Dulce de Leche](#) thinly over all the slices (on one side only).
3. 3. Use one-third of the slices, spread-side up, overlapping slightly to cover the base of a 1.6 litre loaf tin lined with cling film (with plenty overhanging). Spoon over half the hokey pokey ice cream, smoothing with the back of a spoon. Repeat the layers, finishing with the remaining slices of Madeira cake, spread-side down. Cover tightly with the cling film and pop the tin in the freezer until it has refrozen.
4. 4. To serve, pull back the cling film and invert the ice-cream cake onto a serving plate. Carefully peel off the cling film. Sprinkle with some of the leftover honeycomb and slice thickly to serve

