**Orange Dreamsicle Ice Cream Cake**

**Ingredients**

**Mandarin Orange Cake layer**

15.25 ounce Vanilla Moist Cake Mix

1 cup of melted Challenge Unsalted Butter

3 eggs

15 ounce can of mandarin oranges, reserving one cup of juice from can

6 ounce package of orange flavored gelatin, divided

1/8 cup of fresh orange zest

**Creamsicle Ice Cream Layers**

12 ounces of Challenge Cream Cheese, softened

¾ cup of sugar

¼ cup of milk

16 ounce tub of whipped topping, thawed

2 teaspoons of vanilla

½ teaspoon of orange extract (optional)

**Extras**

8 ounce tub of whipped topping, thawed

Fresh orange slices

**Directions**

1. Preheat oven to 350 or as directed on cake mix. Grease the bottom of a 12 inch spring form pan.
2. In a large bowl, mix together cake mix, Challenge Butter, eggs and the mandarin orange juice on low speed until ingredients start to combine. Beat on high speed for two minutes, then mix in 5 tablespoons of the orange gelatin. Carefully fold in the mandarin oranges and orange zest. Pour into prepared pan and bake for 35-40 minutes or until cake is baked through. After 10 minutes, remove cake from pan and cool completely. If cake “domes” up in the middle, cut off top portion with a serrated knife to flatten the top surface.
3. In a large mixing bowl, beat together Challenge Cream Cheese, sugar and milk until light and creamy. Fold in whipped cream.
4. Divide mixture between two bowls. In the first, stir in the vanilla extract to create the vanilla cream layer. In the next bowl, add the remaining orange gelatin to create the orange cream layer. If a more intense orange flavor is desired, add the orange extract.
5. To assemble, place cake back into clean spring form pan. Line edges of pan with parchment paper for easy removal. Place orange cream on cake, spreading out in an even layer. Next spread on the vanilla cream to create the final layer. Place cake in freezer and freeze until firm, about 6 hours.
6. When frozen, remove cake from freezer and frost with the whipped topping. Decorate with orange slices. Store in freezer until needed, and remove 10 minutes before serving for easier cutting. For neat looking slices, dip knife into hot water before slicing.

Serves 12