



# Easy Orange Ice Cream Cake Recipe: Refreshing Dessert to Try Today

## Table of Contents



### 1. Why You'll Love This Orange Ice Cream Cake

#### 1.1. Ingredients for Easy Orange Ice Cream Cake

- 1.1.1. 🍊 Main Ingredients
- 1.1.2. 🍌 Optional Toppings
- 1.1.3. 🛒 Quick Shopping Tip

#### 1.2. How to Make Easy Orange Ice Cream Cake

- 1.2.1. 🥄 Step 1: Prepare the Biscuit Base
- 1.2.2. 🍊 Step 2: Mix the Orange Cream Layer
- 1.2.3. 📦 Step 3: Assemble the Ice Cream Cake
- 1.2.4. ❄️ Step 4: Freeze the Cake
- 1.2.5. 🍰 Step 5: Decorate and Serve

#### 1.3. Serving & Storage Tips for Easy Orange Ice Cream Cake

- 1.3.1. 🍰 How to Serve Orange Ice Cream Cake
  - 1.3.1.1. ✅ Let it Sit Before Slicing
  - 1.3.1.2. 🍊 Add Fresh Toppings Just Before Serving
  - 1.3.1.3. 🍽️ Serve on Chilled Plates
- 1.3.2. 📦 How to Store Ice Cream Cake Properly
  - 1.3.2.1. ❄️ Store in the Freezer
  - 1.3.2.2. 📅 Best Storage Time
  - 1.3.2.3. 🌬️ Avoid Freezer Odors
- 1.3.3. ⌚ Make-Ahead Tips for Busy Days

#### 1.4. Nutrition Information & Healthy Substitutions

- 1.4.1. 💡 Healthier Ingredient Swaps
  - 1.4.1.1. 🍦 Ice Cream:
  - 1.4.1.2. 🍊 Orange Juice & Zest:
  - 1.4.1.3. 🍪 Biscuit Base:
  - 1.4.1.4. 🍌 Whipped Cream:

1.4.2. 🌱 Tips for Special Diets

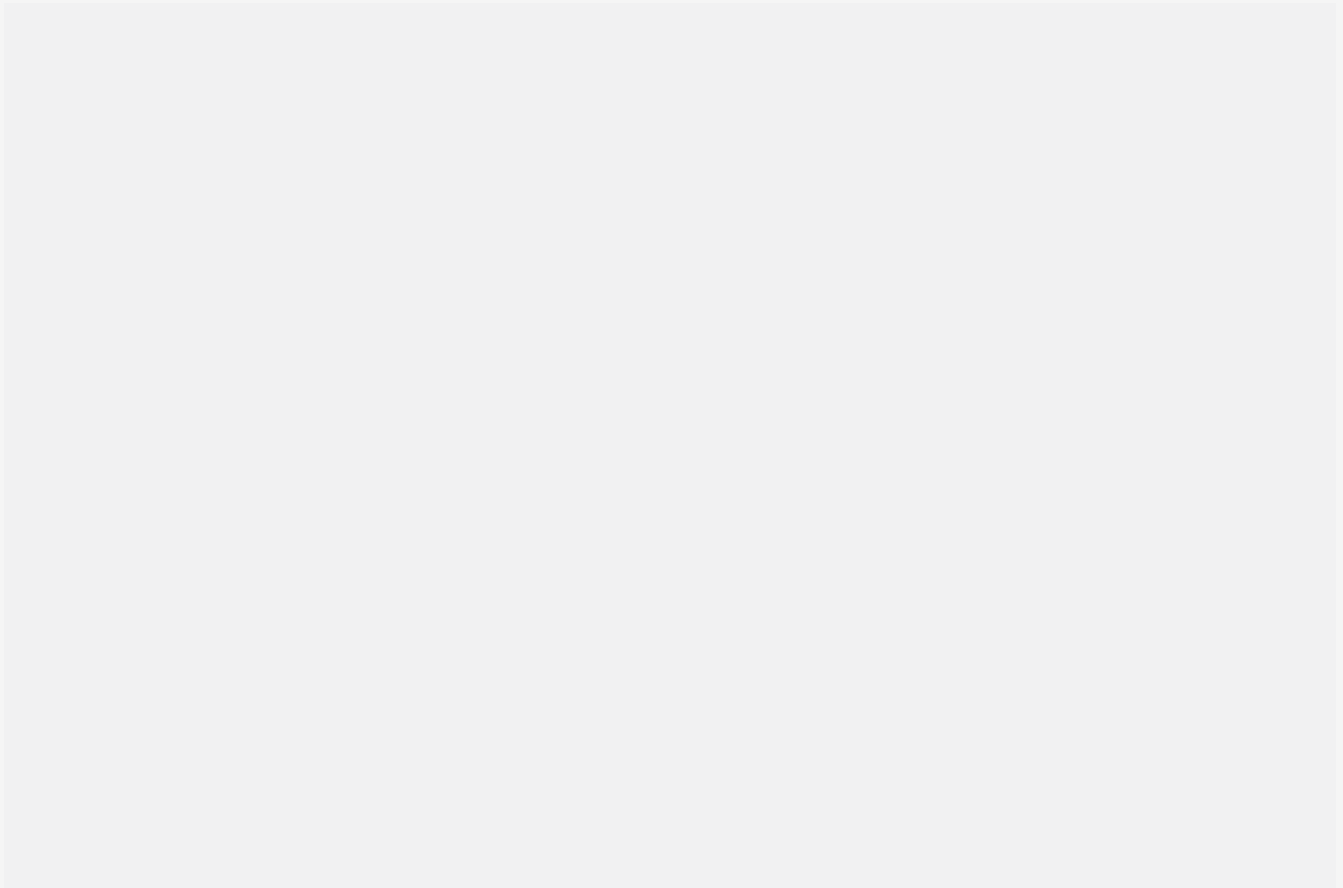
1.4.2.1. 🍷 Smart Eating Tips

1.4.3. 🍰 Estimated Nutrition Facts

2. Final Thoughts: Your New Favorite Summer Dessert!

# Why You'll Love This Orange Ice Cream Cake

Looking for a delightful dessert that's both easy to make and irresistibly refreshing? This Orange Ice Cream Cake recipe is perfect for you! Combining the zesty flavor of fresh oranges with creamy ice cream, it's a treat that will impress your family and friends. Whether it's a sunny summer day or a special celebration, this dessert brings a burst of citrusy goodness in every bite. Best of all, you don't need to be a baking expert to create it. Let's dive into this simple and delicious recipe that will soon become your new favorite!



# Ingredients for Easy Orange Ice Cream Cake

*A light and refreshing orange dessert perfect for summer parties or weekend treats.*

## Main Ingredients

These are the key components that give this cake its citrusy and creamy flavor.

- **1 ½ cups orange juice** (freshly squeezed or store-bought)  
*Adds that vibrant orange flavor — your cake's main hero.*
- **2 tablespoons orange zest**  
*Gives the cake a natural citrus aroma and a punch of flavor.*
- **1 liter vanilla ice cream**, softened slightly  
*For a smooth, creamy base that pairs perfectly with orange.*
- **1 ½ cups whipped cream** (homemade or store-bought)  
*Lightens up the cake texture and adds volume.*
- **1 packet (200g) digestive biscuits or graham crackers**, crushed  
*Used for the crust. Adds a nice crunchy base.*
- **½ cup melted butter**  
*To bind the biscuit base together and give a rich taste.*

## Optional Toppings

Make it more fun and eye-catching!

- **Orange slices** (fresh or candied)
- **Mint leaves** for a fresh touch
- **Grated white chocolate** for decoration
- **Crushed meringue or nuts** for extra crunch

## Quick Shopping Tip

If you're in a hurry, you can use **pre-made vanilla ice cream and whipped topping** to save time!

# How to Make Easy Orange Ice Cream Cake

*A creamy and citrusy no-bake dessert that's perfect for hot days!*

---

## Step 1: Prepare the Biscuit Base

*This forms the crunchy layer at the bottom of your orange dessert cake.*

- In a mixing bowl, combine **crushed digestive biscuits** (or graham crackers) with **melted butter**.
  - Mix until the texture feels like wet sand.
  - Pour this mixture into a springform pan (8 or 9-inch).
  - Press it down firmly using the back of a spoon or your fingers to create a flat crust.
  - Place the pan in the freezer for about **15–20 minutes** to set.
- 

## Step 2: Mix the Orange Cream Layer

*Time to bring in that delicious orange flavor!*

- In a large bowl, add **softened vanilla ice cream**. Let it sit at room temperature for 5–10 minutes before mixing.
  - Stir in **orange juice** and **orange zest**.
  - Use a hand mixer or spatula to blend until smooth and creamy.
  - Gently fold in the **whipped cream** to make it light and airy.
- 

## Step 3: Assemble the Ice Cream Cake

*Layer it up and get ready to freeze!*

- Take the crust out of the freezer.
- Pour the orange cream mixture on top of the crust and spread it evenly.

- Tap the pan lightly on the counter to remove any air bubbles.
- 

## Step 4: Freeze the Cake

*Let it chill and firm up beautifully.*

- Cover the cake with plastic wrap or foil.
  - Freeze for **at least 5–6 hours**, or overnight for best results.
  - The longer it sets, the easier it is to slice and serve.
- 

## Step 5: Decorate and Serve

*The fun part! Add your personal touch.*

- Before serving, let the cake sit at room temperature for **5–10 minutes** for easier slicing.
- Decorate with **fresh orange slices, mint leaves, white chocolate shavings**, or anything you like.
- Slice and serve cold. Enjoy your refreshing **orange ice cream cake**!

## Serving & Storage Tips for Easy Orange Ice Cream Cake

*Make your orange ice cream cake look and taste its best with these simple tips!*

---

## **How to Serve Orange Ice Cream Cake**

*Get clean slices and fresh flavor every time!*

### **Let it Sit Before Slicing**

- Remove the cake from the freezer **about 5 to 10 minutes before serving**.
- This makes it easier to cut through the creamy layers without cracking.
- Use a sharp knife dipped in hot water for **smooth, clean slices**.

### **Add Fresh Toppings Just Before Serving**

- For a beautiful presentation, add **fresh orange slices, mint leaves, or whipped cream swirls** just before serving.
- Don't add toppings too early — they may lose texture in the freezer.



## Serve on Chilled Plates

- Want your dessert to stay firm longer on the plate?
  - Chill the serving plates in the fridge for 10 minutes before serving.
  - This works great for **outdoor summer parties!**
- 

## □ How to Store Ice Cream Cake Properly

*Keep your frozen treat fresh and flavorful for days!*



## Store in the Freezer

- Always keep your cake **frozen** in an airtight container or wrapped tightly with plastic wrap and foil.
- If using a springform pan, cover the top with foil and place it in a freezer-safe bag.



## Best Storage Time

- Your orange ice cream cake will stay fresh for **up to 7–10 days** in the freezer.
- After that, it might start to lose its creamy texture and flavor.



## Avoid Freezer Odors

- Store away from foods like onions or garlic to **prevent odor transfer**.
  - For extra protection, place the cake inside a box or cake carrier with a lid.
- 



## Make-Ahead Tips for Busy Days

*Perfect for parties, birthdays, or summer barbecues!*

- You can make this cake **2–3 days in advance**. Just keep it well-covered in the freezer.
- Decorate it **right before serving** so the toppings stay fresh and beautiful.
- For transport, place the cake in a **cooler with ice packs** to keep it frozen on the go.

# Nutrition Information & Healthy Substitutions

*Enjoy your orange ice cream cake guilt-free — or make it even healthier with smart swaps!*

---

## Healthier Ingredient Swaps

*Make your orange ice cream cake lighter without losing flavor!*

### Ice Cream:

**Instead of:** Regular vanilla ice cream (high in sugar and fat)

**Try:**

- **Low-fat or light vanilla ice cream**
  - **Frozen yogurt** for added probiotics
  - **Dairy-free coconut or almond milk-based ice cream** for a plant-based version
- 

### Orange Juice & Zest:

**Use fresh orange juice and zest** instead of store-bought juice with added sugars.

- Add pulp for extra fiber.
  - Choose **organic oranges** to avoid pesticide residues on the peel.
- 

### Biscuit Base:

**Instead of:** Butter + digestive biscuits

**Try:**

- **Gluten-free oat cookies** or **almond flour crust**
- Use **less butter** or replace half with **unsweetened applesauce**
- Add **chia seeds** or **crushed nuts** for extra fiber and crunch



## Whipped Cream:

**Instead of:** Full-fat dairy whipped cream

**Try:**

- **Coconut whipped topping**
- **Light whipped cream** (available in low-calorie versions)
- Or make your own using **Greek yogurt + honey + vanilla** — creamy and full of protein!

## Tips for Special Diets

*Adjust the recipe to suit your dietary needs.*

- **For Vegan:** Use dairy-free ice cream, coconut whipped cream, and plant-based butter.
- **For Gluten-Free:** Use gluten-free cookies or almond flour for the crust.
- **For Low-Sugar:** Choose sugar-free ice cream and whipped cream; use stevia-sweetened orange juice.


## Smart Eating Tips

- Stick to **smaller portions** (a thin slice is satisfying!).
- Pair with **fresh fruit** like strawberries or kiwi for natural sweetness.
- Drink water or herbal tea instead of sweet drinks alongside the cake.

## Estimated Nutrition Facts

Nutrient	Amount per slice	% Daily Value (DV)
Calories	300 kcal	—
Total Fat	19 g	24%

Nutrient	Amount per slice	% Daily Value (DV)
Saturated Fat	10 g	50%
Cholesterol	40 mg	13%
Sodium	120 mg	5%
Total Carbohydrates	30 g	11%
Sugars	20 g	—
Dietary Fiber	1 g	4%
Protein	3 g	6%
Calcium	~100 mg	10%
Vitamin C	~20 mg	25%

 *Note:* Nutrition values are approximate and may vary depending on the brands and ingredients used (such as the type of ice cream or biscuit base). Always check your labels if you follow a specific diet.


## Final Thoughts: Your New Favorite Summer Dessert!


If you're looking for a refreshing, creamy, and citrus-packed treat that's easy to make and guaranteed to impress — this **Easy Orange Ice Cream Cake** might just become your new go-to summer favorite.

Whether you're planning a backyard BBQ, a birthday party, or simply want something cool on a hot day, this no-bake cake has it all:

- ✓ Simple ingredients
- ✓ No oven required
- ✓ Big flavor with a light, creamy texture

So grab those oranges, whip up this dreamy dessert, and don't forget to **share a slice with friends or family**. They'll be asking for the recipe — promise!

 **Love this recipe? Pin it now and save it for your next sweet craving! Follow us on [Pinterest @recifacil](#) for more tasty ideas every week.**

 **Got a sweet tooth? Try our beloved [Easy Brazilian Brigadeiros Recipe with Only 3 Ingredients](#) – a classic Brazilian treat that melts in your mouth!**

## Trending now



Easy Orange Ice Cream Cake  
Recipe: Refreshing Dessert to Try  
Today



Easy Brazilian Brigadeiros Recipe  
with Only 3 Ingredients



Easy Farofa Recipe



Easy and Healthy Breakfasts to Start  
Your Day Right

[About Us](#)

[Privacy Policy](#)

[Terms & Conditions](#)

[Contact](#)

[GDPR](#)

