

# Frozen Layered Log

Recipe By *Esther Ottensoser*



Cooking and Prep:  2  
h 15 m

Serves:  32

Contains:   

Preference: Parve

Light and refreshing, the perfect dessert for any of your Yom Tov meals.

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

## Ingredients (13)

### Layers

- 1 container Klein's vanilla ice cream
- 2 pints (907 grams) raspberry or strawberry sorbet
- 2 pints (907 grams) mango sorbet
- 32 ounces (907 grams) pareve whipping cream
- 1/4 cup confectioners' sugar

## Cake

- 6 eggs
  - 2 and 1/4 cups sugar
  - 2 teaspoons Gefen Vanilla
  - 3/4 cup oil
  - 1 tablespoon lemon juice
  - 2 and 1/2 cups flour
  - 2 teaspoons Haddar Baking Powder
  - 2/3 cup water
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## Start Cooking

### Make the Cake

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Line two baking sheets with Gefen Easy Baking Paper and spray with cooking spray.
2. To make the cake layers, beat eggs and sugar for 15 minutes.
3. Add vanilla, oil, and lemon juice and mix well. Combine flour and baking powder and add to mixer alternately with water while mixing.
4. Mix until batter is smooth.
5. Pour half of the batter into each baking sheet and bake for 10–15 minutes. Remove from oven and allow to cool.

### Assemble the Cake

1. When cake is cooled, start layering: Melt ice cream until spreadable. Spread a thick layer of ice cream on top of one cake. Freeze until firm.
2. Remove from freezer and spread the raspberry or strawberry sorbet on top of ice cream. Freeze until firm. Remove from freezer, spread mango sorbet on top and freeze until firm.
3. Add second cake on top.
- 4.

Beat whipped topping. Add in confectioners' sugar.

5. Trim the ends of the cake and cut into four equal-size logs (widthwise).
6. Cover top and sides with whipped cream and freeze each log separately. Cut into slices and serve.