



Makes: 8 servings

Prep Time: 20 minutes Cook Time: 8 minutes

Total Time: 6 hours & 20 minutes

Ingredients

- 2 cups mini salted pretzels
- 30 vanilla wafer cookies (about 2 big cups)
- 8 tbsp salted butter, melted
- 4 tbsp honey
- 5-6 cups vanilla ice cream, divided and slightly softened
- 2-3 ripe bananas
- 3 tsp vanilla extract
- 1 cup sliced fresh bananas
- 1 cup heavy cream

Instructions

Line a 9-inch springform pan with parchment paper. Line a small baking sheet with parchment paper. Preheat the oven to 350°F.

In a food processor, pulse the pretzels and vanilla wafer cookies into fine crumbs. Add the butter and pulse until the mixture holds together when pinched. Press half of the crumbs into the bottom of the springform pan, spread the remaining crumbs out on the baking sheet, and drizzle with 1 tablespoon honey. Bake the crust and the crumbs on the sheet pan 5-8 minutes, until toasted. Let them cool completely.

Scoop 3-4 cups of vanilla ice cream out onto the cooled crust. Flatten/spread into a mostly even layer. Sprinkle with half of the loose pretzel/cookie crumbs. Freeze for 30 minutes.

Mash 2-3 bananas in a bowl with 2 tablespoons honey, 2 teaspoons vanilla, and a pinch of salt. Add 2 cups vanilla ice cream and gently swirl together. Spread onto the vanilla layer. Freeze for 30 minutes more.

Before serving, use an electric mixer to whip the cream with 1-2 tablespoons honey, 1 teaspoon vanilla, and a pinch of salt until soft peaks form.

Remove the cake from the freezer. Use the parchment paper to lift the cake out of the pan. Top with sliced bananas, whipped cream, and the remaining crumbs. Slice and enjoy immediately.

Recipe by Half Baked Harvest