

DRUMSTICK CAKE



8 servings



30+ min

INGREDIENTS

BASE:

- 1 cup Graham cracker crumbs
- 1 cup crushed waffle cones
- 1/2 cup pecan pieces
- 1/2 melted butter
- 2 TBSP peanut butter

FILLING:

- 1 block cream cheese
- 1 package vanilla pudding
- 1/2 cup peanut butter
- 2.5 cups milk

TOPPING:

- 2 cups whipping cream
- 2 TBSP sugar
- 1 tsp vanilla extract

GARNISH:

- Caramel
- Chocolate syrup
- Pecan pieces

DIRECTIONS

1. In a mixing bowl, combine graham cracker crumbs, crushed waffle cones, pecans, melted butter, and peanut butter. Press this mixture firmly into a 9x13 baking dish and set it aside.
2. In another bowl, blend cream cheese, dry vanilla pudding mix, peanut butter, and milk using a mixer until the mixture is smooth. Spread this mixture over the crumb base, leveling it out with a spatula.
3. In a separate bowl, whip together cream, sugar, and vanilla until soft peaks form. Spread it over the filling layer.
4. Drizzle caramel sauce and chocolate syrup on top, then sprinkle with pecan pieces.
5. Cover the dish and refrigerate for 2 hours or freeze for an ice cream like dessert.

Tips:

- If you're freezing the cake for an ice cream-like dessert, slice it before freezing to make serving easier.
- Make sure your cream cheese is at room temperature before blending it with the other filling ingredients. This will ensure a smoother texture and prevent any lumps from forming in the mixture.

Enjoy!