



Tropical Fruit Freezer Cake

For a cool summer dessert, you can't beat the exotic tastes of mango, ginger, and vanilla.

- 1 ¼ cups crushed vegan gingersnap cookies (we used the Midel brand)
- ¼ cup vegan margarine, melted
- 1 pint non-dairy vanilla soy frozen dessert (we used the WholeSoy brand)
- 1 pint mango sorbet

1. Combine the crushed gingersnap cookies and melted margarine. Press into the bottom of a 9-inch springform pan to form the bottom crust of the cake. Freeze for 15 minutes.

2. Spoon the vanilla soy frozen dessert on to the gingersnap crust. Soften the dessert first, either by letting it sit outside the freezer for a few minutes or by putting it in the microwave for a few seconds. Use a large spoon and spread the dessert like frosting; as you spread it over the crust, it will soften and spread easier. Cover and freeze for at least 1 hour.

3. Spread the softened mango sorbet over the vanilla layer. Cover and freeze for 2 hours.

4. Top with a colorful tropical fruit mixture, some shredded coconut, or maybe some blueberry sauce.