

Icebox Cake

Ingredients:

- 3 cups heavy whipping cream
- ⅓ cup powdered sugar
- 1 tsp vanilla extract
- 80 creme-filled sandwich cookies, plus additional for optional topping
- Fruit for the top (maraschino cherries, blueberries, blackberries, raspberries, strawberries, etc)

Directions:

1. In the bowl of your stand mixer fitted with the whisk attachment (or you can use a hand mixer) add your cold heavy cream, sugar, and vanilla. Whip until soft peaks form (2-3 minutes).
2. Arrange about 33 cookies on the bottom of a 9x13 baking dish.
3. Spread half of the whipped cream over the top of the cookies.
4. Arrange another 33 cookies over the top of the cream.
5. Spread the remaining half of the whipped cream over the top of this layer. Smooth the layer well.
6. Cover and refrigerate at least 4 hours (or overnight to get the best results).
7. Just before serving, decorate the top of your cake with crushed cookies or fresh fruit.