

Chocolate Peanut Butter Toffee Icebox Cake

Relish Magazine

Servings: 10

For assembling the cake, use a long-handled, wide rubber spatula for folding in the cream and spreading it over the layers.

You can use any type of candy bars or cookies in place of the Heath bars.

- 1/2 cup creamy peanut butter**
- 2 cups cold heavy cream, divided**
- 1/2 cup powdered sugar**
- 1 teaspoon vanilla extract**
- 36 chocolate wafer cookies or chocolate graham crackers**
- 1 1.4 oz Heath bar, chopped**

Combine peanut butter and 1/4 cup cream in a large bowl. Stir until smooth and softened.

Beat remaining 1 3/4 cups cream, sugar and vanilla in another large bowl until soft peaks form. Stir about 1/4 of whipped cream into peanut butter mixture. Fold in remaining cream.

Line a 9-inch springform pan with plastic wrap. Spread a thin layer of peanut butter mixture on bottom of pan. Arrange 12 cookies on top and cover with about 1/3 of remaining peanut butter mixture. Repeat with two more layers of cookies and peanut butter mixture. Sprinkle Heath bar around top edge and refrigerate 5 hours to overnight.

Remove pan side. Gently lift cake by the plastic wrap to remove it from the pan bottom and peel away plastic wrap.

Per Serving (excluding unknown items): 25 Calories; trace Fat (0.2% calories from fat); 0g Protein; 6g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2 Other Carbohydrates.