

# Date Icebox Cake

*Tom Mullen - Port St. Lucie, FL*

*graham wafers*  
*date jam*  
*white (or chocolate ) icing*

Spread some date jam on one side of a graham cracker slice. Place jam on on side of a second graham cracker. Place the two crackers together making a sandwich with the filling of one cracker on the inside. Place the two crackers on one end of a serving platter with the filling of the crackers facing the center of the platter.

Continue to add graham crackers, one at a time, to form a cake on the serving platter. You may make the cake any length that you desire.

When the cake is assembled. Cover the exterior four sides and the top with either white or chocolate icing. Smooth the sides.

Place in the refrigerator to chill for several hours.

When ready to serve, slice at a diagonal to the desired thickness which causes a striped effect.

Refrigerate the leftovers.

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .