

Lemon Ginger Icebox Cake

Suzanne Banfield - Basking Ridge, NJ
Taste of Home Grandma's Favorites

Servings: 12

1 package (8 ounce) cream cheese, softened
2 teaspoons grated lemon zest
1 jar (10 ounce) lemon curd
2 cups heavy whipping cream
2 packages (5-1/4 ounce ea) thin ginger cookies
2 tablespoons chopped crystallized ginger

Preparation Time: 20 minutes**Chill: 2 hours**

In a large bowl, beat the cream cheese and lemon zest until creamy. Beat in the lemon curd until smooth. Gradually add the cream, beating on medium-high speed until soft peaks form.

Line the bottom of an eight-inch square dish with nine cookies. Spread with about 2/3 cup of the cream cheese mixture. Repeat the layers six times. Sprinkle with the crystallized sugar.

Refrigerate, covered, two hours or overnight.

Per Serving (excluding unknown items): 204 Calories; 21g Fat (92.5% calories from fat); 2g Protein; 2g Carbohydrate; 0g Dietary Fiber; 76mg Cholesterol; 72mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 4 Fat.