

# Lemon-Raspberry Icebox Cake

Relish Magazine

**Servings: 14**

*Store-bought lemon curd is the very thing for making fast-and-easy desserts with lots of lemon flavor.*

- 1 jar (10 oz) lemon curd (about 1 cup)**
- 2 cups heavy cream, cold**
- 1/2 cup powdered sugar**
- 1/3 cup raspberry jam**
- 12 graham cracker sheets (4 crackers per sheet)**
- 1 cup fresh raspberries**

Stir lemon curd with a rubber spatula in a large bowl until smooth and creamy.

Beat cream and sugar in another large bowl until soft peaks form. Stir about 1/4 of the whipped cream into lemon curd. Fold in remaining cream.

Line a 9-inch springform pan with plastic wrap. Spread a thin layer of lemon mixture on bottom of pan. Spread a thin layer of jam on 16 crackers and arrange, jam sides up, in pan. Top with about 1/3 of remaining lemon mixture. Repeat with two more layers of jam, crackers and lemon mixture. Arrange raspberries around top edge.

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.

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Per Serving (excluding unknown items): 39 Calories; trace Fat (1.4% calories from fat); trace Protein; 10g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Fruit; 1/2 Other Carbohydrates.