

Mix and Match Icebox Cake

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COOKIES

chocolate wafers

gingersnaps

almond cookies

sugar cookies

shortbread cookies

vanilla wafers

WHIPPED CREAM

FLAVORINGS

creamy peanut butter

instant espresso powder

cocoa powder

jam or preserves

freeze-dried berries, finely

ground

maple syrup

bourbon or dark rum (add

with the extract)

TOPPINGS

crushed cookies

fresh berries

shaved chocolate

mint chocolate chips

cocoa powder

toasted coconut

Pick your cookies: You'll need six to eight dozen of one of the types of cookies. Thin cookies are best.

Make the whipped cream: In a large bowl, combine three cups of cold heavy cream and 3/4 cup of confectioner's sugar. Add two to three tablespoons of one of the flavors, if desired. Beat with a mixer on medium-high speed until stiff peaks form, about 3 minutes. Beat in two teaspoons of vanilla extract and/or one teaspoon of almond extract. Do not overbeat.

Assemble the cake: Spread a thin layer of whipped cream in the bottom of a nine-inch round springform pan. Arrange a layer of cookies on top of the whipped cream. Top with one heaping cup of whipped cream and spread to cover. Repeat with the remaining cookies and whipped cream, making four or five layers of cookies total and finishing with a layer of whipped cream. Cover loosely with plastic wrap and refrigerate until the cookies are soft, at least six hours or overnight.

Choose a topping: Before serving, run a paring knife around the inside of the pan and remove the springform ring. Top the cake with a topping.

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: .