

INGREDIENTS

2-14.3 oz packages
chocolate sandwich
cookies, divided (or your
preferred cookie!)

4 cups heavy cream

1 cup confectioner's sugar

1½ tsp kosher salt

2 tsp vanilla bean paste

Dulce de leche, for garnish

Fresh berries, for garnish

Edible flowers, for garnish



CHOCOLATE SANDWICH COOKIE ICEBOX CAKE

DIRECTIONS:

1. Lightly coat a 9-inch springform pan with cooking spray.
2. Line the bottom and sides of the pan with a large piece of plastic wrap.
3. Repeat with the second layer of plastic wrap, forming a "cross" with the first layer of plastic wrap so that all sides are evenly covered.
4. Spray the plastic wrap-lined springform pan with cooking spray.
5. In a food processor, grind 10-15 chocolate sandwich cookies with the filling removed to form coarse crumbs; set cookie crumbs aside.
6. In a large bowl, combine cream, powdered sugar, salt, and vanilla.
7. Using an immersion blender or electric mixer, beat the cream mixture to medium-soft peaks.
8. Fit a piping bag with a large tip and fold down the bag once or twice; fill with whipped cream mixture, unfold the bag, and twist the bag for piping.



Chocolate Sandwich Cookie Cake continued:

9. Layer enough whole chocolate sandwich cookies to cover the bottom of the dish, arranging them with their embossed sides down.
10. Fill the gaps with the cookie crumbs
11. Pipe about 1½ cups of cream filling over the cookies and smooth top with an offset spatula.
12. Again, layer enough whole chocolate sandwich cookies to cover the cream and fill the gaps with cookie crumbs.
13. Repeat the process 3 or so more times, ending with a final layer of the chocolate sandwich cookies. This should be flush with the height of the springform pan.
14. Refrigerate at least 4-6 hours (or up to overnight) to allow the cookies to soften.
15. Invert the icebox cake onto your favorite serving plate and then open and lift off the springform pan. Carefully peel away the plastic wrap covering the icebox cake.
16. Spread the top of the icebox cake with dulce de leche, leaving the outer perimeter of the cookies exposed.
17. Garnish the icebox cake with a medley of berries and edible flowers. Enjoy!