

## **INGREDIENTS**

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

4 cups heavy cream

1 cup confectioner's sugar

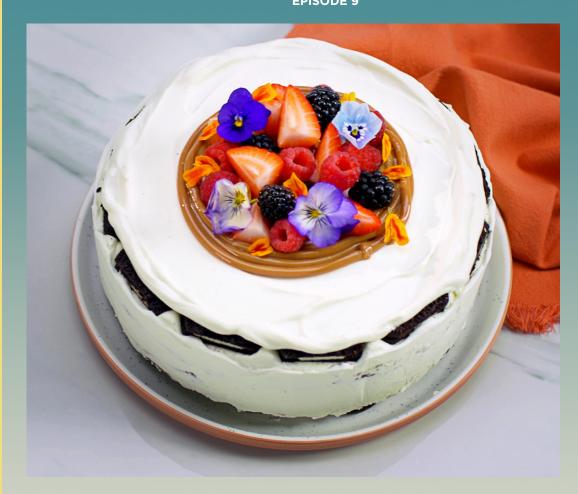
1½ tsp kosher salt

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.
- 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 wraplined 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.
- 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.
- 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.



**EPISODE 9** 



## **Chocolate Sandwich Cookie Cake continued:**

- 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!