



Icebox Cake

Variations

- Swap strawberries out for any other fruit.
- Replace Pizzelle or biscuits with graham crackers, wafer cookies, Oreos, lady fingers or Nilla Wafers. The layer combination is endless.

Directions

Topping:

1. Chop shortbread cookies and strawberry wafer cookies up and place in a bowl. Add in Crispearls and toss, set aside.

Filling:

1. In a bowl beat the whipping cream with whip cream stabilizer until fluffy.
2. In the bottom of a freezer safe pan, start to build your layers. First spread a thin layer of whipping cream and then arrange either the Pizzelle or Strawberry Biscuit cookies. Next add a layer of whipping cream. Then a layer of strawberries and to that sprinkle a bit of the topping. Repeat based on the depth of your pan. Finish the icebox cake off by piping rosettes across the top and sprinkling more of the toping for a finishing touch. Allow to firm up in fridge for 12-24 hours and serve!

Ingredients

Topping:

Chopped Shortbread Cookies
Chopped Strawberry Wafer Cookies
Callebaut White Chocolate Crispearls

Filling:

Fresh Strawberries
Heavy Whipping Cream
Whip Cream Stabelizer
Italian Pizzelle Cookies -OR-
Strawberry filled Biscuit cookies

