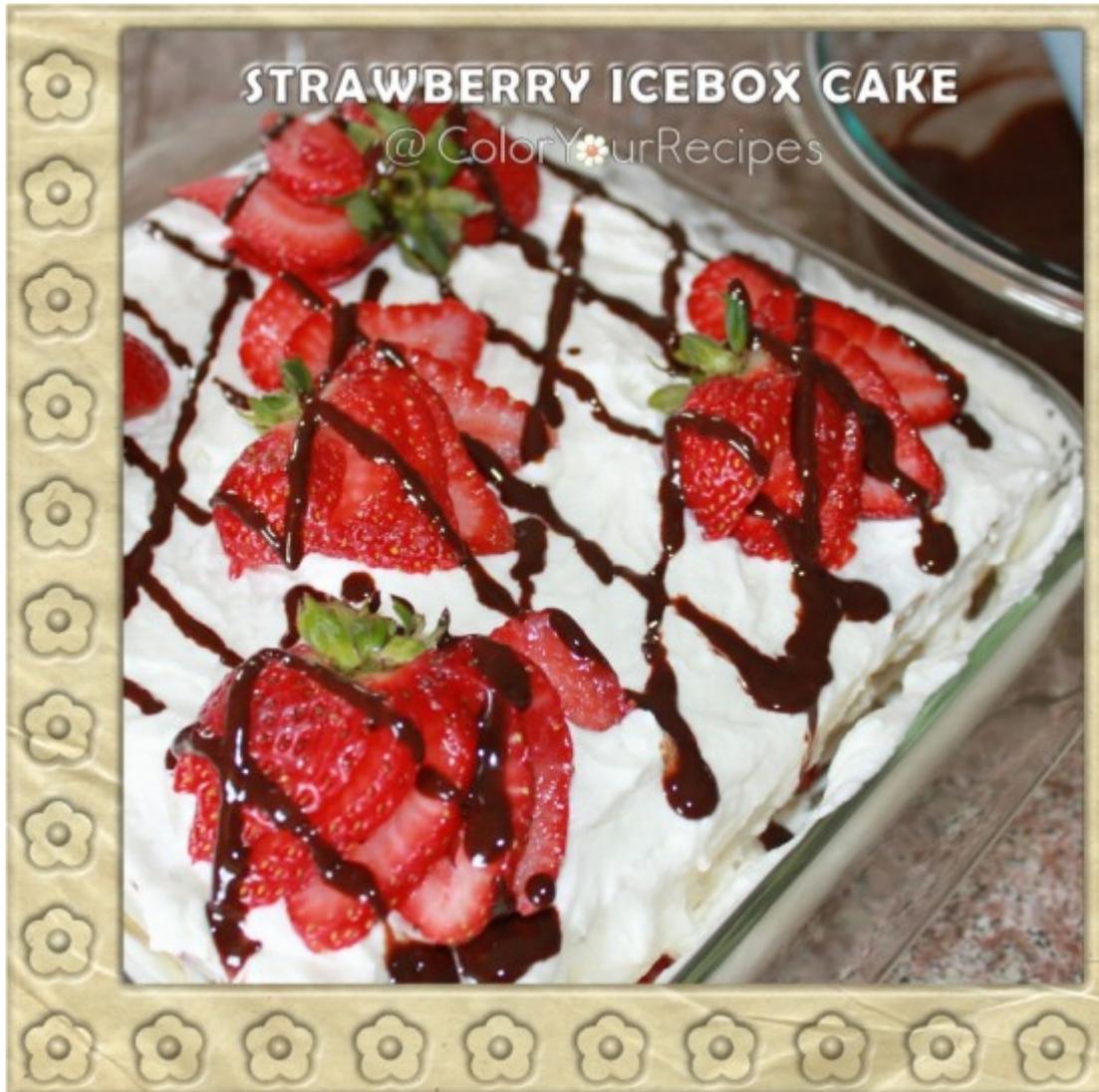


Strawberry Icebox Cake

Happy Holidays! Today I am sharing with you a very simple recipe for Strawberry Icebox Cake. This dessert is so easy, no oven is required...and it is so good that no one can resist a second serving.



Yes, we just got back from vacation, and I must tell you, we had a wonderful time...I plan to post our experiences after the holidays, which were phenomenal! Talking about holidays...it is time for the Holidays...

I know...this dessert is supposed to be for the summer, but you have to agree with me that this is perfect to take to a

potluck party...so simple and yet delicious. Not only that, after eating so much food, this dessert is perfect, light and fruity.

I made this a few times during summer and it was a big hit...I was very embarrassed when my friends asked me for the recipe...I almost felt that I was cheating since this was so easy to put together...such a simple no-bake pie, but hey, not everything that is good requires a lot of work right? Therefore, I convinced myself to make this icebox cake for the many holidays parties.

This recipe is from the Kitchn with minor modification.

Ingredients:

- 2 lbs fresh strawberries
- 16 oz heavy cream
- 1/3 cup sugar
- 1 teaspoon rose water
- 1 box graham crackers

- 1 oz chocolate chips
- ½ tablespoon heavy cream
- ½ tablespoon butter



Method:

Wash the strawberries and separate 5 or more (for garnish). Hull and slice each strawberry into $\frac{1}{4}$ in slices.

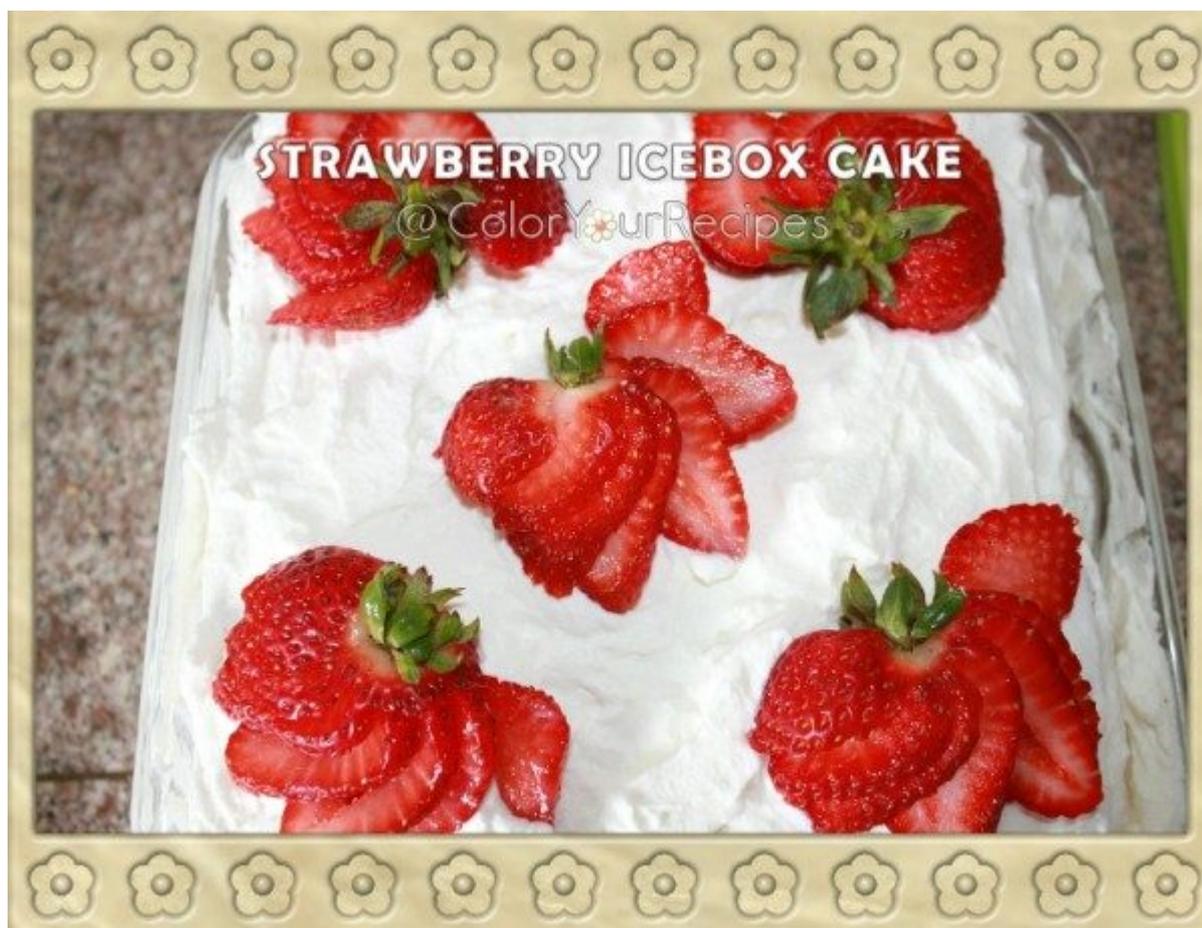
Beat the heavy cream with a hand or stand mixer until soft peaks and add sugar and rose water. Continue mixing until stiff peaks.

In a baking pan spread a thin layer of whipped cream on the bottom and lay down a layer of graham crackers, then another layer of whipped cream and a layer of sliced strawberries.

Repeat the layers until the pan is filled and the cover the last layer with whipped cream. Garnish with the strawberries that were set aside.

For the chocolate sauce, place all the ingredients in a small sauce pan over a low medium heat. Whisk constantly until the chocolate melts and the mixture is thick and shiny. Let the chocolate sauce cool down a little. Drizzle over the icebox cake.

Refrigerate for approximately 4 hours. Serve cold.





Curiosity Corner

Did you know that the term icebox means refrigerator? Because once the dessert is layered, it is placed in the refrigerator or icebox so the crackers or wafers can absorb the moisture from the cream or pudding, this way it can be served in slices.

Have a wonderful week and thank you so much for visiting Color Your Recipes!