

Layered Strawberry Icebox Cake That's Cool, Creamy, and Crowd-Pleasing

cool, creamy, and bursting with fresh strawberries



TIME
20 min

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INGREDIENTS

- 3 cups cold heavy whipping cream
- 2 oz cream cheese, softened
- $\frac{1}{2}$ cup confectioners' sugar
- 1 tsp vanilla extract
- $\frac{1}{2}$ cups fresh strawberries, chopped
- 12-14 full graham cracker sheets (plain or honey)
- 10-12 whole strawberries, for garnish

DIRECTIONS

1. Make the Strawberry Cream: In a mixing bowl, beat cream cheese until smooth. Add:
 2. Heavy whipping cream
 3. Confectioners' sugar
 4. Vanilla extract
5. Whip until stiff peaks form (about 3-5 minutes). Gently fold in chopped strawberries.
6. Layer the Cake: In an 8x8-inch pan, layer:
 7. A base of graham crackers (break them to fit if needed)
 8. $\frac{1}{3}$ of the strawberry cream mixture
 9. Repeat the layers two more times, ending with cream on top
 10. ? Optional: Add extra sliced strawberries between the cream layers for bold flavor and color.
11. Chill: Cover the pan with foil or plastic wrap. Refrigerate for at least 8 hours or overnight to let the graham crackers soften and absorb the cream.
12. Serve: Top with sliced or whole strawberries. Cut into squares and serve cold.

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Original recipe: <https://chefmaniac.com/layered-strawberry-icebox-cake-thats-cool-creamy-and-crowd-pleasing/>