

Marias Gamesa® Cookie Lime Icebox Cake



Ingredients

- 1 pkg (4.9 oz) Mariás
- 1 can (14 oz) sweetened condensed milk
- 2 tbsp freshly grated lime zest, divided
- 3/4 cup freshly squeezed lime juice
- 1 tbsp vanilla extract
- 1 ½ cups heavy or whipping (35%) cream
- 1 tbsp thinly sliced fresh mint leaves

How to make it

1. In blender, combine condensed milk, 1 tbsp lime zest, lime juice and vanilla until blended. Add cream and pulse to combine.
2. Pour one-quarter of the lime-cream mixture into bottom of 9 x 5-inch loaf pan. Arrange a single layer of Marias Gamesa® Cookies on top, trimming to fit if needed. Repeat layers three more times, finishing with a lime-cream layer. Sprinkle top with remaining lime zest.
3. Cover and refrigerate for at least 3 to 4 hours or until cookies are tender and cream mixture has thickened.
4. Just before serving, garnish with mint. Cut into squares to serve.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	-	20 min (+3 hrs standing time)	6

Made with



Mariás