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# Lemon-Cream Icebox Cake

Prep time: Prep time: 60 minutes & overnight

Servings: 12

*An icebox cake is a classic for those summer days when it's just too hot to turn on the oven. A fun project to tackle with kids - building this lemony, creamy "tower" is like legos with a far tastier end result. The only hard part? Waiting - it needs to sit overnight in the fridge for all the flavors to meld. The next day, the wafer cookies will be soft enough to slice, just like a baked cake. Patience has its rewards.*

Shared by Nancy Lorenz & Helen Lentze

## Ingredients

2 (8 oz.) tubs Green Valley Creamery Lactose-Free Cream Cheese

6 oz. (half a tub) Green Valley Creamery Lactose-Free Sour Cream

10 oz. lemon curd (one jar)

1/2 cup freshly squeezed lemon juice

2 tsp. cornstarch

1 1/2 boxes Trader Joe's Meyer Lemon cookies (or other thin wafer cookie) - for a 12-layer cake you will need 84 cookies

## Instructions

1. With a fork, stir sour cream, cream cheese and lemon curd together until smooth and silky.
2. Mix 2 tsp. lemon juice with the cornstarch.
3. Bring remaining lemon juice to a boil, add cornstarch mixture and boil for one minute while stirring vigorously. Let cool for 5-7 minutes, then carefully fold into cream cheese mixture.
4. To build the cake, place one cookie on the center of the serving plate. Place the other 6 cookies in a circle around it, with edges touching. (It helps to dab a tiny bit of lemon cream underneath each cookie to keep the cake from sliding around as you work.)
5. With a spatula, spread a thin layer of lemon cream over all cookies. Place another layer of 7 cookies on top of the first layer, offsetting the cookies, rather than stacking directly on top of each other. Continue layering cookies and lemon cream until cake is the height you like, finishing with a layer of

lemon cream on top.

6. Place cake in refrigerator overnight.