

S'mores Icebox Cake

Makes 1 8 by 5-inch cake

2 ¼ graham sheets per layer (1 sleeve total), 1 cracker reserved for crumbling
1 ¾ cups milk
1 (3.5-ounce) package chocolate pudding (I used this one)
4 ounces cream cheese (optional)
2 cups heavy cream
1 teaspoon vanilla extract
¼ cup + 1 Tablespoon powdered sugar, separated
1 cup mini marshmallows, toasted if you're feeling motivated; 2 Tablespoons reserved
1 Hershey bar, chopped

1. Whisk pudding mix and milk in a medium bowl until thickened, about 5 minutes. Place in fridge to thicken up, at least another 5 minutes.

2. Make whipped cream:

Note: I added cream cheese to my whipped cream, because I read somewhere that it would help to "stabilize" the whipped cream. I'm not sure if it works, but you can leave out the cream cheese if you like.

In a small bowl, whip cream cheese with 1 tablespoon of powdered sugar until smooth and creamy. In a large bowl, whip heavy cream until thickened. Add ¼ cup powdered sugar and vanilla extract and continue to whip until it reaches firm peaks. Gently fold cream cheese into whipped cream and stir to combine. Refrigerate until ready to use.

3. Toast your marshmallows (if desired, trust me, you desire). I used this adorable handheld torch that the BF got me for Christmas, or my birthday, or some celebratory event. I don't use this thing nearly enough. It works SO WELL. I love it.

4. When ready to assemble, layer your cake starting with graham crackers, then whipped cream, mini mallows, and chocolate. Some icebox cake recipes tell you to start with a thin layer of whipped cream (like lasagna has you start with a layer of sauce). This is optional, but will help your bottom layer to soften faster. I prefer to skip this step and *not* have my bottom layer glue itself to my serving platter, but to each his (or her) own.

Each layer will require 2 ¼ sheets of graham crackers.

Repeat your layering until you reach the top (3 layers in all, of course you could make it taller with extra grahams. There was plenty of whipped cream and pudding left over). Sprinkle with chopped Hershey's, mallows, and graham crumbs. Chill for at least 4 hours to allow grahams to magically turn into cake.