White Chocolate Espresso Icebox Cake from [Lick The Bowl Good](#)

- 1/4 cup water
- 1 1/2 tsps powdered gelatin
- 2 1/4 cups heavy cream, divided
- 1 teaspoon instant espresso powder
- 8 oz. high quality white chocolate, finely chopped
- 2 tsps vanilla extract
- 1 Tbsp Kahlua or Frangelico liqueur
- 1 box Nabisco Famous Chocolate Wafers (you may not use the entire box)

Line a 9x5-inch loaf pan with plastic wrap, letting it extend a few inches over each short end.

Pour the water into a small heatproof cup. Sprinkle the gelatin over the water and let it soften for 5 minutes.

In a small saucepan, combine 1/2 cup of the heavy cream along with the instant espresso powder and bring the cream to a boil over medium-high heat. Stir until espresso dissolves. Remove the pan from the heat and let mixture infuse for 15 minutes.

Meanwhile put the cup of gelatin in the microwave and heat for 8-10 seconds. Stir until the gelatin granules have completely dissolved. Reheat for 5-10 more seconds if necessary.

Place the white chocolate in a large bowl. Pour the hot cream and the hot gelatin over the white chocolate. Let the mixture stand for about 30 seconds to melt the chocolate, then whisk gently until the chocolate is completely melted and smooth. Whisk in the vanilla extract and the liqueur (if using). Set aside to cool to tepid, about 15 minutes.

In the bowl of an electric mixer, using the whisk attachment, beat the remaining 1 3/4 cups heavy cream to soft peaks. Gently whisk about one-third of the cream into the cooled white chocolate mixture. Using a rubber spatula gently fold in the remaining whipped cream in tow additions.

To assemble the cake: Scrape about 1 1/2 cups of the mousse into the lined pan and smooth it into an even layer. Using a small spatula spread a chocolate wafer with about 1 tablespoon of the mousse. Stand the wafer upright in the mousse about 1/4-inch from the short end of the pan, with the coated side of the wafer pressing lightly against the long side of the pan.

Spread another wafer with the same amount of mousse and position it so that it forms a sandwich with the first wafer. Repeat until you have created a row of wafers and mousse. (I used 15 chocolate wafers per row x 3 rows = 45 chocolate wafers). Make two more rows of sandwiched wafers to fills the pan. Scrape the remaining mousse on top of the wafers, letting it

fill all the gaps between the wafers and the sides of the pan, and spread the mousse into an even layer with a spatula. Cover it with plastic wrap, pressing it gently against the mousse. Freeze thee cake for at least 4 hours, or until firm.

To Serve: Peel off the plastic wrap, invert it onto a platter, slice and serve.