**Strawberry Vanilla Icebox Cake**  
Recipe: Melissa Schenker/Foodie for Two  
*Prep Time: 20 minutes; Refrigerate: 12 hours or more*

**Ingredients:**
1 ½ cups chopped fresh strawberries, about 16 strawberries  
2 cups cold heavy whipping cream  
8 oz. mascarpone cheese  
¼ cup plus 2 tablespoons sugar (reserve 1 tablespoon for chopped strawberries)  
1 vanilla bean - paste removed from pod, or 1 teaspoon pure vanilla extract  
One 12 oz. package of Vanilla Wafers

**Directions:**

**Filling:** Add the chopped strawberries to a medium bowl and sprinkle with 1 tablespoon sugar; mix and set aside.
To the bowl of an electric mixer fitted with the whisk attachment, add the whipping cream, mascarpone cheese, ¼ cup plus 1 tablespoon sugar and vanilla (if you don't have an electric mixer, use a large glass bowl and hand mixer). Mix on low speed until the ingredients are combined and increase speed to medium (speed #4); mix until stiff peaks form.

Remove bowl from mixer, scrape off whipped cream from whisk attachment, and gently fold in the chopped strawberries.

**Assemble:** Arrange the vanilla wafers in a single layer in the bottom of an 8 inch or 9 inch springform pan, covering as much of the bottom as possible; if needed break some cookies to fill in the larger spaces.

Add ¼ of the mixture (a very generous cup) on top of the cookies and spread out evenly, making sure the edges are well covered.

Repeat with remaining layers (4 of each) and finish with the whipped cream mixture. Smooth the top, cover with plastic wrap and refrigerate for at least 12 hours.

To serve, release the clasp on the ring of the pan and gently run a knife along the edge of cake. Remove the ring, slice and serve cold.

*Eat well and share the love!*  
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