



Iced Coffee Icebox Cake

Not your classic icebox cake, this version gets a jolt of caffeine from espresso powder in the cream filling.

YIELD: ONE LOAF CAKE

INGREDIENTS

COOKIES

¼ cup (21g) Double Dark Cocoa Blend
2 tablespoons (11g) Black Cocoa
1 cup (120g) King Arthur Unbleached All-Purpose Flour
½ teaspoon Espresso Powder
¼ teaspoon salt
¼ teaspoon baking powder
6 tablespoons (85g) unsalted butter, softened
½ cup plus 2 tablespoons (124g) granulated sugar
1 large egg
½ teaspoon King Arthur Pure Vanilla Extract

FOR CREAM FILLING

2 cups (454g) heavy cream or whipping cream
3 tablespoons (21g) confectioners' sugar
1 ½ teaspoons Espresso Powder
1 teaspoon King Arthur Pure Vanilla Extract
pinch of salt
chocolate bar, for shaving

INSTRUCTIONS

- For the cookies:** Whisk together cocoas, flour, espresso powder, salt, and baking powder.
- In a separate bowl, beat butter until smooth, 1-2 minutes. Add sugar, then beat on medium until pale, 1-2 minutes. Beat in egg and vanilla until homogeneous, about 1 minute. Add dry ingredients and mix until combined. Transfer to a sheet of parchment, press into a 1"-thick square, and chill until firm, 1-2 hours.
- Preheat oven to 325°F.
- On a floured surface, roll dough to ¼" thick. Cut into 1½" squares, transfer to parchment-lined baking sheets, and chill briefly while you reroll and cut any scraps. (Aim for 45-50 squares total.)
- Bake for 15-16 minutes, rotating pans halfway through, until tops are set. Cool completely on pans.
- For the cream filling:** Whisk cream, confectioners' sugar, espresso powder, vanilla, and salt to stiff peaks.
- To assemble:** Line 8½" x 4½" or 9" x 5" loaf pan with Loaf Pan Lifter. Use a large cookie scoop to portion about ½ cup of whipped cream into pan; smooth evenly. Arrange single layer of cookies on top, then add another layer of cream, followed by another layer of cookies; repeat until pan is full. Finish with whipped cream. Cover pan and chill for at least 24 hours.
- To serve:** Uncover cake and remove using lifter. Shave chocolate bar over cake to finish.