

# Marias Gamesa® Cookie Lime Icebox Cake

## Ingredients

- 1 pkg (4.9 oz) Marías
- 1 can (14 oz) sweetened condensed milk
- 2 tbsp freshly grated lime zest, divided
- 3/4 cup freshly squeezed lime juice
- 1 tbsp vanilla extract
- 1 ½ cups heavy or whipping (35%) cream
- 1 tbsp thinly sliced fresh mint leaves



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	-	20 min	6

## How to make it

1. In blender, combine condensed milk, 1 tbsp lime zest, lime juice and vanilla until blended. Add cream and pulse to combine.
2. Pour one-quarter of the lime-cream mixture into bottom of 9 x 5-inch loaf pan. Arrange a single layer of Marías Gamesa® Cookies on top, trimming to fit if needed. Repeat layers three more times, finishing with a lime-cream layer. Sprinkle top with remaining lime zest.
3. Cover and refrigerate for at least 3 to 4 hours or until cookies are tender and cream mixture has thickened.
4. Just before serving, garnish with mint. Cut into squares to serve.

## Made with



**Marías**