

# Marias Gamesa® Mango-Lime Cookie Cake

## Ingredients

- 1 ½ pkgs (7.4 oz total) Mariás
- 1 can (14 oz) sweetened condensed milk
- 1 can (12 oz) evaporated milk
- 2 tbsp freshly grated lime zest, divided
- 1/2 cup freshly squeezed lime juice
- 1/2 cup mango nectar
- 1 tsp vanilla extract
- 1/2 cup heavy or whipping (35%) cream
- 2 tbsp confectioners' (icing) sugar
- 1 ripe mango, peeled, cored and thinly sliced

## How to make it

1. In blender, combine condensed milk, evaporated milk, 1 tbsp lime zest, lime juice, mango nectar and vanilla until smooth and doubled in volume.
2. Into bottom of 8-inch springform pan, arrange a single layer of Marias Gamesa® Cookies, trimming to fit if needed. Layer one-third of the mango-lime filling over top. Repeat layers 2 more times, finishing with the mango-lime layer.
3. Cover and refrigerate for at least 6 to 8 hours but overnight is best.
4. Just before serving, in medium bowl, using handheld electric mixer, beat cream and confectioners' sugar until stiff peaks start to form.
5. Run a knife around the edges of pan to loosen cake. Unlock springform pan and remove ring from cake. Transfer cake to serving dish.
6. Spread whipped cream mixture over top and sides of cake. Garnish with mango and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	-	30 min	8

## Made with



**Mariás**

remaining lime zest.