

# mini lemon icebox cakes w/ almond whipped cream



Recipe by Kevin Kimura

Level: Easy

Makes 4 mini cakes

## ingredients

8 lemon cookies from Tate's Bake Shop  
2 cups cold heavy cream  
1/2 cup granulated sugar  
12 oz good mascarpone cheese  
(I use BelGioioso brand of mascarpone cheese because it is smoother than some other brands)  
2 1/2 tsp almond extract  
zest of one lemon for garnish  
sliced almonds for garnish (about 12)

## directions

### Step 1: Make Almond Whipped Cream

In the bowl of an electric mixer fitted with the whisk attachment, combine the heavy cream, mascarpone, sugar, and almond extract. Mix on low speed to combine and then slowly raise the speed, until it forms firm peaks.



### Step 2: Assemble Mini Cakes

To assemble a mini cake, start by covering the bottom of a glass ramekin with one layer of whipped cream (about 1/3-1/2 inch thick). Add a cookie, then cover with another layer of whipped cream. Repeat once more. There should be a total of 2 cookies and 3 layers of whipped cream. For the last layer of whipped cream, fill it just below the rim of the ramekin leaving some space for the garnishes.

Also, we will be covering the ramekins in the refrigerator so you don't want the cover touching the cream or it will mess up the smooth look when removed.

Repeat process for remaining mini cakes.

### Step 3: Garnish Mini Cakes

You can garnish the mini cakes before refrigerating so that everything is done when you take them out of the fridge the next day. Or, if you want the garnishes to be more fresh, you can choose to garnish the cakes right before serving.

To garnish, use a microplane to zest lemon over the top of each cake. Arrange 3 almond slices in the middle of the cake as shown in the photo.

### Step 4: Refrigerate Overnight

Cover each mini cake with the cover that comes with the glass ramekins or use plastic wrap.

Refrigerate overnight, preferably 12-15 hours so that the cookies become soft like cake.

If you haven't already garnished the cakes, garnish them right before serving and serve cold.

If they're already garnished, just serve cold and enjoy!