



Blueberry Sumac Icebox Cake

Ingredients

2 ½ cups chilled heavy cream

¾ cup of powdered sugar

8oz creme fraiche

Zest of 1 lemon

Dash of vanilla

1 jar Blueberry Sumac Jam

2 sleeves of Graham crackers

Directions

In a standing electric mixer beat creme fraiche, lemon zest, and and sugar. Gradually add in cream, beating on low until cream begins to whip and air-ate.

Line a loaf pan with ample saran wrap, draping extra wrap over edge. You will use this extra wrap to cover the top of the cake.

Line the bottom of the pan with 1/3 of your graham crackers, cut to fit pan, add a 1/3 of cream mixture spreading evenly. Add 1/2 of blueberry jam

Repeat step 3

Add remaining graham cracker & cream.

Cover the cake with saran wrap and freeze for at least 6 hours. Remove from pan lifting the saran wrap. Remove the wrap and slice to serve.