Strawberry Ice Box Cake (Courtesy of Sur La Table) By Bianca Dodson

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Ingredients

Ice Cream
2 cups heavy cream
1 tablespoon vanilla extract
14oz can sweetened condensed milk
Pinch of salt

Macerated Strawberries:
1 cup sliced strawberries
1 teaspoon sugar

Pound Cake
1 prepared pound cake loaf (store bought)

Procedure

Slice 1 cup of strawberries and place in a small bowl. Toss with sugar and set aside while you prepare the ice cream.

In a large bowl or a bowl of a stand mixer, whisk together the heavy cream and sweetened condensed mix and vanilla until stiff peaks. Pour the ice cream in a freezer safe container then freezer for at least an hour before using.

When ready to assemble, slice the prepared pound cake in half length wise. Spread about 1 cup of ice cream on the pound cake. Top with half of the strawberries and some of the syrup then put the other layer of pound cake on top.

Finish the Ice Box Cake by spreading a cup of ice cream on the top layer and finishing off with the strawberries.

Allow the cake to freeze for 1 hour before serving. Any additional ice cream left over can be served with the cake.