



VALERIE BERTINELLI'S STRAWBERRY CAKE

Ingredients:

- 8 ounces of cream cheese, softened
- 4 cups heavy cream
- $\frac{3}{4}$ cup confectioners sugar
- $\frac{1}{2}$ cup strawberry preserves or jelly
- 2 teaspoons fresh lemon juice
- 1 teaspoon vanilla extract
- 2 sleeves of graham crackers (app 16)
- 2 pounds strawberries, trimmed and sliced

Directions: Put the cream cheese in a large bowl and beat with an electric mixer until soft. Add the cream, confectioners' sugar, preserves, lemon juice and vanilla, and beat until it just holds stiff peaks.

Arrange about a third of the graham crackers on the bottom of a 9-by-13-inch baking dish (or a loaf pan plus an 8-inch square baking dish), fitting in as many as possible without overlapping. Spoon a third of the cream mixture on top and smooth evenly with an offset spatula. Arrange a third of the strawberries on top in a single layer. Repeat to make three layers of each.

Put the remaining graham crackers in a resealable plastic bag and crush it to make crumbs. Sprinkle the crumbs all over the cake.

Cover with plastic wrap and refrigerate until the cookies soften, at least 4 hours but preferably overnight.