

## **Barking Icebox Cake**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

2 cups heavy cream  
1 teaspoon vanilla  
2 teaspoons peppermint extract  
1 package (9 ounces) Nabisco Famous Chocolate Wafers (these flat, round chocolate cookies are difficult but not impossible to find; just ask around at area grocery stores)  
1/2 cup crumbled peppermint bark or peppermint candy

### *Instructions:*

Whip the cream until stiff peaks form. Fold in the vanilla and extract.

Spread about 1-1/2 tablespoons of the cream mixture onto a wafer. Top it with another wafer. Stack the creamed wafers standing up until you have 9 or 10 wafers; then gently lay the stack on its side on a serving plate. Repeat, adding to the horizontal stack, until you have used up the remaining wafers.

Cover the log of stacks with the remaining whipped cream.

Refrigerate, gently covered, for at least 4 hours.

Remove from the fridge just before serving and garnish the cake with the crumbled candy. Slice diagonally so that black-and-white bars appear.

Serves 8 to 10.