

No-Bake Strawberry Icebox Cake (adapted from [The Kitchn](#))



This is seriously one of the easiest desserts that I have ever made. It has only a few ingredients and all that you do is layer them, then throw it in the fridge- no baking required! This dessert is so fresh and yummy and reminds me of strawberry shortcake. Plus the chocolate ganache on top is the perfect finishing touch!

2 pounds fresh strawberries, washed
3 1/2 cups whipping cream, divided
1/3 cup confectioners sugar
1 teaspoon vanilla
1/2 teaspoon almond extract (optional)
4 sleeves (about 19 ounces, or 24 to 28 whole crackers) graham crackers
4 ounces dark chocolate, finely chopped

Take out a few of the best-looking strawberries and set them aside for the garnish. Hull the remainder of the strawberries and slice each berry into thin slices.

With a hand mixer or in the bowl of a stand mixer, whip 3 cups of cream until it just holds stiff peaks.

Add the confectioners sugar, vanilla, and almond extract (if using) and whip to combine.

Spread a small spoonful of whipped cream on the bottom of a 9x13 inch baking pan, or a similarly-sized platter. Lay down six graham crackers. Lightly cover the top of the graham crackers with a thin layer of whipped cream, and then a single layer of strawberries. Repeat three more times, until you have four layers of graham crackers. Spread the last of the whipped cream over the top and swirl it lightly with a spoon. Add a few more strawberries.

To make the ganache, heat the remaining cream until bubbles form around the edges, then pour over the chopped chocolate. Let it stand for a few minutes, then whisk until the mixture is thick and glossy.

Drizzle this over the layered dessert with a spoon, or transfer to a squeeze bottle and use that to drizzle.

Refrigerate for at least four hours, or until the crackers have softened completely. Garnish with additional berries.