



Italian Icebox Cake

INGREDIENTS

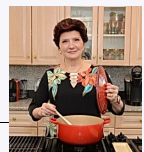
- 1 box of graham crackers (3 sleeves per box)
- Italian custard cream, vanilla and chocolate
- Whipped cream
- OPTIONAL: Sliced bananas, strawberries, blueberries, etc.

For the cream:

- 1 quart half and half (whole milk can be substituted)
- 4 eggs
- $\frac{3}{4}$ c sugar
- 1 $\frac{1}{4}$ c flour
- 1 tsp vanilla extract
- 4 oz mini dark chocolate chips

DIRECTIONS

1. Pour the half and half into a small pan and allow to warm up without reaching a boil.
2. Meanwhile, place the eggs, sugar and vanilla in a separate pan. Whisk until well blended. Add sifted flour and continue to whisk until creamy and smooth.
3. Add $\frac{1}{3}$ of the warm milk to the egg mixture while stirring constantly until fully mixed. Repeat this step 2 more times so that all the milk is incorporated.
4. Place pan on a burner on low heat, stirring the entire time to avoid sticking and formation of lumps.
5. Bring to a gentle boil and cook a minute or two, just until the cream thickens.
6. Remove pan from stove and pour half into a glass bowl. Immediately cover with plastic wrap (sticking to the top of the cream) to avoid the formation of a "dry skin".
7. Pour the other half of the cream in a second bowl. Add the chocolate chips while still hot and whisk until melted and absorbed. If you like your chocolate cream darker, you may add a few more chips.



NONNA'S TIPS

- You can substitute the Italian custard with instant pudding of your choice.
- To make this version of the cake, cut strawberries into quarters and form the stripes of the flag. Use blueberries as the stars of the flag.
- This type of cake can be adapted to the event. Decorate it appropriately. Make this cake a day ahead for best results.

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DIRECTIONS (CONT.)

To Assemble:

1. Use one sleeve of graham crackers to form a single layer at the bottom of a 9x13 glass pan.
You may need to break some crackers to fill in the gaps.
2. Add the vanilla cream and spread evenly over crackers.
3. If you choose to add fresh fruit, place it evenly at this time.
4. Layer one more sleeve of graham crackers over the vanilla cream.
5. Add the chocolate cream and spread evenly.
6. Use the last sleeve of crackers to cover the chocolate cream.
7. Cover the entire top with Whipped Cream (or Cool Whip).
8. Decorate as you like by adding Maraschino cherries, sprinkles, chocolate chips, etc.
9. Cover with plastic wrap and refrigerate overnight or for at least 10 hours.