

## MAPLE LEAF ICE BOX CAKE



### TIME TO PREPARE

25 Minutes



### SET TIME

4 – 24 HOURS



8 SERVINGS



### Ingredients

- 1 3/4 cup whipping cream
- 1 carton mascarpone cheese, softened
- 1/2 cup granulated sugar
- [1 tbsp vanilla](#)
- 625 g (about 6 1/2 cups) fresh Ontario strawberries, hulled
- 1 tsp lemon zest
- 2 tsp lemon juice
- 1 package (400 g) Savoiardi biscuits or 1 box vanilla wafer cookies

### Steps to Make

1. In bowl, whip 3/4 cup of the cream until stiff peaks begin to form. In separate bowl, beat together mascarpone, all but 2 tbsp of the sugar and the vanilla until fluffy, about 1 minute. Gently fold in whipped cream.
2. Dice 4 cups of the strawberries. In separate bowl, stir together diced strawberries, 1 tsp of the remaining sugar, the lemon zest and lemon juice.
3. Line 9- x 5-inch (2 L) loaf pan with plastic wrap; arrange one-third of the cookies in bottom of pan. Spoon half of the mascarpone mixture over cake; top with half of the strawberry mixture. Repeat layers once; arrange remaining cookies overtop. Cover with plastic wrap, pressing top of cake gently. Refrigerate for at least 12 hours. *(Make-ahead: Refrigerate for up to 24 hours.)*
4. Remove plastic wrap from cake; invert onto platter. Remove remaining plastic.
5. In bowl, whip remaining cream with remaining sugar; spread whipped cream over cake, smoothing edges. Slice remaining strawberries and arrange in overlapping rows, forming two side bands and a maple leaf in centre.

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