

**2005 STRAWBERRY RECIPE CONTEST WINNER**  
**Second Place Winner — Roberta Howle**

## **Strawberry Icebox Cake**

### **INGREDIENTS:**

- $\frac{3}{4}$  cup sugar
- 8 oz. mascarpone cheese, softened
- 1 tbsp. raspberry extract or liqueur
- 1 teaspoon vanilla extract
- 1 cup heavy cream
- 40 shortbread cookies
- 1 quart sliced McLeod Farms strawberries
- 3 tbsp. cocoa powder
- 1 tbsp. confectioner's sugar

### **PREPARATION:**

Beat sugar, mascarpone, and extracts until smooth. Beat cream until stiff peaks form. Fold into mascarpone mixture. Line bottom of glass dish with half of cookies. Arrange half of strawberries over the cookies. Spread half of the mascarpone mix over the strawberries. Dust with half of the cocoa powder. Repeat the layering. Cover and refrigerate for 4 to 6 hours. Dust with confectioner's sugar. Garnish with sliced strawberries.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com).