

English Toffee Icebox Layer Cake

Makes 8 to 10 servings

2 ½ cups heavy cream, cold
¼ cup plus 1 tbsp. confectioners' sugar
2 tbsp. **Simple Indulgence™ English Toffee Dessert Blend**
1 tsp. vanilla extract
24 chocolate wafer cookies
10 chocolate toffee candy bars, chopped

In a small Wonderlier® Bowl using an electric mixer, blend the confectioners' sugar and **Simple Indulgence™ English Toffee Dessert Blend**. Continue to mix while adding the cold heavy cream and vanilla extract. Place seal on bowl and refrigerate for 15 minutes.

Spread 1 tbsp. of the whipped cream filling on top of each wafer. Stack them on top of each other in groups of 6, so that there are 4 complete stacks.

Lay the filled wafer stacks on their sides (end to end) on a long serving platter, and cover the top and sides with the remaining whipped cream filling. Cover with plastic wrap and refrigerate for up to 6 hours or overnight for best results.

Before serving, unwrap and sprinkle the top and sides with the chopped chocolate toffee bar. Cake can be refrigerated for up to 2 days before topping is added.