



COOKING CLASSES

AT SUR LA TABLE

**PREP NOW, EAT LATER:  
NO-BAKE CHOCOLATE ICEBOX  
CAKE**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Produce

- 1/2 cup fresh Bing cherries
- 1 lemon

## Dairy

- 3 cups heavy whipping cream

## Frozen

- 10 ounces frozen Bing cherries
- Ice

## Pantry Items

- Confectioners' sugar
- Vanilla bean paste or vanilla extract
- Granulated sugar
- Kosher salt
- Cornstarch

## Dry/Canned Goods

- 2 (9 ounce) packages chocolate wafer cookies
- 4 ounces bittersweet or semi-sweet chocolate

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Cutting board

## Hand Tools/Gadgets

- Measuring cups and spoons
- Offset spatula
- Wooden spoon
- Citrus juicer or reamers
- Whisk
- Mixing bowls
- Prep bowls
- Bench scraper
- Silicone spatula
- Vegetable peeler (optional)

## Cookware

- Small saucepan
- Medium saucepan

## Appliances

- Stand mixer or hand mixer with beaters

## Bakeware

- Springform pan (optional)
- Cake plate or flat plate
- Small baking sheet

## Other

- Plastic wrap

## Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### No-Bake Chocolate Icebox Cake

1. Wash and dry produce.
2. Place a small baking sheet in freezer.

## NO-BAKE CHOCOLATE CHERRY ICEBOX CAKE

**Yield:** 8 servings

No need to turn on the oven for this no-bake show-stopping cake. Make the cake ahead of time and chill for at least 2 hours to soften the cookies. It's simple, sweet and perfect for summer.

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*3 cups heavy whipping cream  
2 tablespoons confectioners' sugar, plus more to taste  
1 tablespoon vanilla bean paste or vanilla extract  
2 (9 ounce) packages chocolate wafer cookies  
1 1/2 cups Quick Cherry Jam (recipe included)  
4 ounces bittersweet or semi-sweet chocolate  
1/2 cup fresh Bing cherries, pitted*

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1. To the bowl of a stand mixer fitted with a whisk attachment, add cream and sugar; whisk on medium speed until cream holds stiff peaks. If whipped cream is too soft, your cake will spread out instead of stack vertically. Taste and adjust sweetness. The whipped cream should not be overly sweet.
2. **To assemble icebox cake in springform pan:** Using a small offset spatula, spread a small dollop of whipped cream in center of springform pan. Arrange cookies in a circle with one cookie in center. Using a silicone spatula, place 3/4 cup of whipped cream in center of cookies. Using an offset spatula, spread whipped cream into an even layer over cookies to edge of pan. Top whipped cream with 1/4 cup of jam. Spread jam into a small even layer. Top jam with another layer of cookies, with one in center. Repeat layers alternating whipped cream, cherries and cookies until you reach top of springform. Finish with a final layer whipped cream.
3. **To assemble icebox cake on cake plate:** Using a small offset spatula, spread a small dollop of whipped cream the bottom of 7 cookies. Arrange cookies in a circle with one cookie in center of cake plate. Using a silicone spatula, place 3/4 cup of whipped cream in center of cookies. Using an offset spatula, spread whipped cream into an even layer over cookies. Top whipped cream with 1/4 cup of jam. Spread jam into a small even layer. Top jam with another layer of cookies, offset from row beneath. Repeat creating 8-10 layers, alternating whipped cream, cherries and cookies. Finish with a final layer whipped cream.
4. Cover the top of the cake with plastic wrap and transfer to refrigerator for a minimum of 2 hours.
5. **To prepare chocolate curls:** Using a serrated knife, finely chop chocolate. Transfer chocolate to a heat-proof bowl. Fill a medium saucepan with 2" of water and set over medium heat. Bring water to a simmer. Set bowl of chocolate over simmering water and using a silicone spatula, stir chocolate until just melted. Remove bowl from water bath and dry bottom of bowl

with a kitchen towel. Continue to stir until chocolate is melted and mixture is smooth. Using an offset spatula, spread chocolate in a thin even layer on back of a small baking sheet. Transfer baking sheet to freezer and allow chocolate to set until just beginning to harden, about 1 minute. The chocolate is ready when it leaves a slight indentation when touched. Using a bench scraper, push chocolate in a straight line until a curl forms. If chocolate is too cold, and breaks when scraped, wait 1 minute and try again. If too warm, transfer back to freezer to set. Repeat with remaining chocolate. Transfer chocolate curls to freezer to harden.

6. Remove cake from refrigerator. If assembled in springform pan, run a paring knife under hot water. Dry paring knife and run along exterior of cake to loosen. Remove springform sides from cake. Top cake with chocolate curls and fresh cherries. Slice and serve immediately.

***Recipe variations:***

- Try swapping cherries for strawberries when strawberries are in season.

## QUICK CHERRY JAM

**Yield:** 1 1/2 cups

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*10 ounces frozen Bing cherries*

*1/4 cup granulated sugar*

*1 tablespoon fresh lemon juice, plus more to taste*

*Pinch of salt*

*1 tablespoon cornstarch*

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1. To a small saucepan set over medium heat, add cherries. Bring to a simmer, gently stirring, and cook until berries begin to release some liquid, about 2 minutes. Add sugar, lemon juice and salt and continue to simmer until cherries are soft and juicy, about 5 minutes. To a small bowl, add cornstarch. Using a ladle, add 2 tablespoons of hot jam liquid from saucepan into bowl. Whisk until smooth. Add cornstarch mixture into cherry jam and bring to a boil. Turn heat down to a simmer and cook until jam is thickened, about 3 minutes. Taste and adjust jam with additional sugar and lemon juice, if needed.
2. Prepare an ice bath. Transfer jam to a mixing bowl set over an ice bath. Stir to cool completely. Once cool, store jam in a sealed container in the refrigerator for up to 5 days.

### **Recipe variations:**

- Quick jams can be made with any of your favorite fruit.
- Quick jams can be stored in the refrigerator for 5 days or frozen for 1 month.