



Frozen Cookie Cake

Serves eighteen

1 cup (250 ml) very cold heavy whipping cream

2 tsp. vanilla extract

1 – 14 Oz or 387 grams can sweetened condensed milk

28 oz. milk (fill the empty condensed milk can twice)+ 1 cup for dunking the cookies

1 TBS cornstarch dissolved with $\frac{1}{4}$ cup milk

4 egg yolks

2 TBS unsweetened cocoa powder

$\frac{1}{2}$ cup dulce de leche (boiled condensed milk) or caramel sauce

30 vanilla wafers or Maria cookies

Milk or dark chocolate

Add 1 tsp. vanilla to cream and whip until you have stiff peaks. Cover and refrigerate.

Place the condensed milk, milk, cornstarch, egg yolks, 1 tsp. vanilla and cocoa powder in a pot and whisk together. Place pan on the stove and start cooking at medium heat, constantly stirring, until you have a smooth thickened mixture that resembles chocolate pudding. Remove from heat and stir until it cools down.

Place the dulce de leche in a bowl and whisk to loosen for a bit. Carefully fold in the whipped cream.

Put the remaining one cup of milk into a shallow pan and start dunking the cookies so as to wet both sides but not enough to much them up. Place the 6 wet cookies into a single layer inside an 8x8 inch (21x21 cm) pan. Top with one third of the dulce de leche mixture and spread out evenly. Top with another layer of 6 wet cookies.

Top this second layer with half of the chocolate sauce and spread out evenly. Layer six more wet cookies and add another third of dulce de leche and spread out evenly. Add another layer of cookies and the rest of the chocolate sauce. Spread it out evenly. Add a last layer of wet cookie on the chocolate layer and cover with the remaining dulce de leche. Spread evenly. Shave some chocolate on top with a vegetable peeler, tent with aluminum foil and freeze overnight.

The following day, remove the dessert from the freezer and allow sitting at room temperature for about 10 minutes. Cut your slices by following the indentations created by the cookies. You can serve nine large pieces or 18 smaller ones. Shave more chocolate on the cake and plate and serve.

To Make Dulce de Leche:

Remove the label off of a sweetened condensed milk can and place it in a pot. If you have a pressure cooker use it. If you don't have one use a conventional pot, preferably a heavy one.

Cover the can with water and start boiling. If you are using a pressure cooker the dulce de leche will be ready 20 minutes after the pressure starts. If you are cooking in a conventional pot it will take about 2 hours. You will have to make sure you replenish the water as it evaporates.

Make sure the can cools down completely before opening it or it will explode. You can refrigerate the cool can until you need the dulce de leche. Once you open it keep the contents in a closed container in the fridge.

CALORIES 217.69; FAT 10.59 grs (sat 6.14; mono 3.13; poly 0.49); PROTEIN 5.18 grs ; FIBER 0.68 grs; CARBS 26.43 grs; CHOLESTEROL 74.65 mg; IRON 0.72 mg; SODIUM 105.59 mg; CALCIUM 146.97 mg