



Kitchen Cheat Sheet: Lemon Icebox Cake

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Tips and Extras

- Spread a thin layer of the pudding mixture on the bottom of your baking dish to prevent the first layer of Oreos from sliding around too much.
- Make sure you get an instant lemon pudding mix. Ignore the instructions on the box since you just need the powder for this dessert recipe.
- To get $\frac{1}{4}$ cup of fresh lemon juice, you'll need about two medium-sized lemons or three small lemons.
- Use an offset spatula to spread the pudding mixture in an even layer.
- For the best results, let this no-bake cake chill in the fridge overnight. The hours of chilling time allow the creamy filling to soften each cookie layer into a cake-like texture.
- Decorate the top of the cake with extra lemon zest and fresh fruit such as lemon slices or fresh berries. Use bright yellow lemons to make it pretty!

Storage

This one goes quickly—everyone always begs for second-helpings! However, you can refrigerate leftover lemon icebox cake covered with plastic wrap for up to four days. You can also freeze it for up to one month. Simply thaw frozen cake in the fridge or let it sit out at room temperature for 15–20 minutes to soften before cutting in.

Variations

- You can substitute the mixture of heavy cream and powdered sugar with Cool Whip for even faster prep.
- Sometimes I double the filling.
- Feel free to swap the lemon Oreos with layers of graham crackers, lemon shortbread cookies, or vanilla wafers.
- Try it with pineapple or coconut instant pudding mix for a different tropical flavor.
- Amp up the tart lemon flavor by spreading a thin layer of lemon curd over the lemon mixture. Use my easy microwave lemon curd recipe to make your own lemon curd from scratch!
- You can garnish your easy lemon icebox cake with fresh fruit instead of crumbled lemon Oreos if you'd like.

FAQs

Can I use other cookies besides lemon Oreos?

Sure! Lemon shortbread cookies, vanilla wafers, graham crackers, or even gingersnaps also work well in this easy recipe.

Can I use bottled lemon juice?

It's not the best choice but you can. You'll still need a lemon for the lemon zest, though.

What toppings can I add to this no-bake lemon cake?

I like to add extra lemon zest and crumbled Oreos on top, but you can also garnish your cake with fresh fruit. Add curled slices of citrus fruits like lemons, blood oranges, or limes, or sprinkle fresh blueberries or raspberries over the whipped topping. You can even add sprinkles!

How long does lemon icebox cake keep?

Lemon icebox cake is best enjoyed within four days. Much longer than that and the cookies will get too soft and mushy. For longer storage, wrap the dish tightly in plastic wrap and freeze the cake for up to one month. Thaw it in the fridge or at room temperature for 15-20 minutes before serving.