

Gingerbread Icebox Cake with Mascarpone Mousse

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-icebox-cake-recipe>

Ingredients:

- wafers
- 4 3/4 cups all-purpose flour
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1 teaspoon ground cloves
- 3/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon fine sea salt
- 3/4 cup unsalted butter
- 3/4 cup firmly packed brown sugar
- 2 eggs
- 3/4 cup blackstrap molasses unsulfured
- mousse
- 1 pound mascarpone cold
- 1 1/2 cups heavy cream cold
- 1/3 cup sugar
- 2 tablespoons pure vanilla extract
- 1/4 cup brandy
- 2 tablespoons pure vanilla extract

Nutrition:

1. Calories: 1050 calories
2. Carbohydrate: 119 grams
3. Cholesterol: 225 milligrams
4. Fat: 54 grams
5. Fiber: 3 grams
6. Protein: 16 grams

7. SaturatedFat: 32 grams
 8. Sodium: 550 milligrams
 9. Sugar: 51 grams
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