



Delicious, creamy Oreo Icebox Cake with juicy Kiwi fruit and Succulent strawberries all in whipped cream is a culinary ride you must experience!

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### Ingredients

2 packets of oreo biscuits

6 strawberries

2 Kiwi fruit

Whipping cream

1 tablespoon of icing sugar (optional)

## Method

Take your oreo biscuits and line them in a circular dish. To fill the space in between them, crush the same, or any other biscuit to fill those gaps.

Then, add a generous layer of whipped cream on top of those biscuits. Follow this with your second layer of oreo cookies. Then follow this by a light layer of whipped cream.

Dice your strawberries and kiwi fruit (or your fruit of choice) and have this as your third layer.

Let this be followed by the final layer of oreos. Then some whipped cream.

Cover this and with another generous whipped cream serving. Cover it with a lid and allow it to rest in the fridge for 12-18 hours. (refer to the blog post as to why this is important)

Cover the cake with your whipped cream, or a mascarpone cheese icing. Then garnish with your remaining fruit. Serve chilled.



SERVE WITH: on it's own or with a cold glass of milk.

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This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/kiwi-strawberry-oreo-icebox-cake/>