

Chocolate-Orange Cookie Stacks

Servings: 8

Source: Bon Appetit March, 2007

Ingredients

- 1 cup Heavy Whipping Cream
- $\frac{2}{3}$ cups Frozen Orange Juice Concentrate, partially thawed
- 40 Chocolate Wafer Cookies
- Finely Grated Orange Peel

Method

Using electric mixer, beat cream and orange juice concentrate in medium bowl until stiff peaks form.

Place 8 cookies on rimmed baking sheet, spacing apart. Spoon about 1 level tablespoon whipped orange cream atop each cookie, then top each with second cookie and another tbsp cream. Repeat 2 more times with cookies and cream, creating 8 stacks of 4 cookies with 4 layers of orange cream. Top each stack with fifth cookie.

Transfer remaining orange cream to small bowl; cover and chill cream. Cover and chill stacks at least 6 hours or overnight (cookies will soften).

Carefully transfer 1 stack to each of 8 plates. Rewhisk reserved orange cream, if necessary, until stiff peaks form. Spoon dollop of orange cream atop each stack, sprinkle with grated orange peel, and serve.