

LEMON ICEBOX CAKE

Adapted from Adam Randall, Stone's Restaurant & Lounge, Stillwater, Minnesota

SERVES 8

ACTIVE TIME: 35 MIN START TO FINISH: 1¼ HR

Deconstructing the classic icebox cake, chef Adam Randall loosely layers chilled slices of yellow cake with tart lemon cream and then finishes the dish with a cloud of whipped cream and curls of candied lemon peel. This perfect summer dessert is so tasty that no one will ever guess its shortcuts: store-bought cake and sweetened condensed milk.

- 4 lemons
- 1 cup water plus additional for blanching
- 1½ cups granulated sugar, divided
- 1 (14-oz) can sweetened condensed milk
- ¾ cup chilled heavy cream
- 1 Tbsp confectioners sugar
- ½ tsp pure vanilla extract
- 1 (8- by 4-inch) store-bought all-butter pound cake (¾ to 1 lb), chilled

MAKE CANDIED PEEL: Remove zest (peel) from 2 lemons in wide strips with a vegetable peeler (see Tips, page 118), then cut lengthwise with a sharp knife into ⅛-inch-wide julienne strips. Reserve lemons for juicing.

- ▶ Fill a 2-qt heavy saucepan halfway with water, then add julienned peel. Bring to a boil and simmer 15 minutes. Drain peel in a sieve and rinse.
- ▶ Bring water (1 cup) and 1 cup granulated sugar to a boil in saucepan, stirring until sugar has dissolved. Add peel and gently simmer until translucent, about 15 minutes.
- ▶ Remove peel from syrup with a slotted spoon, letting syrup drain off into saucepan. Spread out on a sheet of wax paper and cool to room temperature.
- ▶ Toss peel with remaining ½ cup granulated sugar, stirring with a fork to coat and separate. Transfer sugared peel to clean dry sieve and shake off excess sugar, then spread out on a fresh sheet of wax paper to dry slightly.

MAKE LEMON FILLING WHILE PEEL SIMMERS AND COOLS: Grate enough zest from remaining 2 lemons with a rasp to measure 2 tsp, then squeeze enough juice from all lemons to measure ⅔ cup. Whisk together zest, juice, and condensed milk. Chill until cold, at least 30 minutes.

WHIP CREAM: Beat heavy cream with confectioners sugar and vanilla in a chilled bowl with a whisk or electric mixer until it just holds stiff peaks.

ASSEMBLE CAKE: Halve cake crosswise, then trim crust from all sides. Cut each block horizontally into 4 (½-inch-thick) squares. Halve each square diagonally into 2 triangles.

▶ For each serving, layer 2 triangles with lemon filling, offsetting corners. Top cake with whipped cream and candied lemon peel.

COOKS' NOTES: Candied lemon peel can be made 2 days ahead and kept in an airtight container at room temperature.

• Lemon filling can be made 1 day ahead and chilled. ■