

Famous Chocolate Raspberry Cooler "Cake"



1 1/2 c. cold heavy cream

1 1/2 Tbsp. powdered sugar

1/2 tsp. pure vanilla extract

1/2 c. [Just Jan's Seedless Raspberry Spread](#)

1/2 c. Creme Fraiche

1 pkg. Nabisco Famous Chocolate Wafer Cookies

Combine raspberry spread and creme fraiche and a 1/2. of the whipped cream in a small bowl. Set aside.

In a large bowl whip heavy cream until it starts to thicken. Add powdered sugar, and vanilla. Whip until soft peaks form (do not over beat).

Cake assembly:

Place a chocolate wafer cookie on a sheet pan (or a serving plate). Spoon a rounded teaspoonful of the raspberry mixture onto the cookie. Use the back of a spoon to carefully spread on the delicate cookie. Repeat the process stacking the cookies on top of each other. Place the stack on its side. Frost the cake with the whipped cream. Put the cake log in the refrigerator for at least 4 hours or overnight.