

Whip Cream Chocolate Wafer Cake

2 cups heavy cream, whipped

1 (9 ounce) package of Nabisco Famous Chocolate Wafers (These are usually in the ice cream cone isle – not the cookie isle).

Whip cream as directed. Spread 1/2 Tablespoon whipped cream on each wafer. Begin stacking wafers together and stand on edge on serving platter to make a 14 inch log. Frost with remaining whipped cream. Garnish with chocolate curls or crushed chocolate cookie crumbs. Chill 4 to 6 hours. For our family group, we often put 2 or 3 logs next to each other and frost the whole thing. It's a Christmas tradition.

You can use purchased whipped topping like Cool Whip for this. The only problem is the cookies don't get as soft. I did see a suggestion that you lightly brush milk over each cookie prior to using whipped topping. It makes them softer.