

# Chocolate and Almond Towers



These cookie towers are easy to make and look like you've purchased them from a high~end bakery.

Makes 8 cookie towers

1c heavy whipping cream, chilled

2t pure almond extract

40 chocolate wafer cookies ~ about 1 9oz package

1/2c slivered almonds

Finely grated semi~sweet chocolate

Using electric mixer, beat cream and almond extract in medium bowl until stiff peaks form.

Place 8 cookies on rimmed baking sheet, spacing evenly apart. Spoon about 1T of whipped cream on each cookie, sprinkle with slivered almonds, top with another cookie. Repeat 2 more times, creating 8 towers of 4 cookies with 4 layers of cream. Top each stack with the last cookie

Transfer remaining cream to small bowl, cover and chill. Cover and chill cookie towers for at least 6 hours.

When ready to serve, rewhisk cream ~ if necessary, until stiff peaks form. Spoon cream on top of each tower, sprinkle with slivered almonds and grated chocolate.

Prepare Ahead Tip

Cookie towers can be made 24 hours in advance, wrapped in waxed paper and then plastic wrap and refrigerated.