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Sprinkles
& SPICE

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Peppermint Pudding

Ingredients

- ½ Box Peppermint Romany Creams
- 1 Tin Caramel Treat
- 2 x 250ml Fresh cream
- 2 x 150 Cadbury Mint Crisp
- 1 x Peppermint Crisp Bar

Method

- Grate or food process the biscuits, mint crisp and Peppermint crisp separately and transfer to separate bowls.
- Whip up the fresh cream until soft peaks are formed.
- In a separate bowl, stir the caramel (not whisk but stir with a spoon until smooth). Once smooth add the caramel to the whipped fresh cream.
- Add in half of the crushed biscuits (¼ packet) and the grated Cadbury Mint Crisp.
- Stir until well combined.
- Sprinkle the remaining biscuits at the base of a large dish and top with the Peppermint Pudding.
- Smooth with the back of a spoon and top with the grated Peppermint Crisp.
- Refrigerate overnight or for at least 3 hours and serve.



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