

30 minutes

Serves 2

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Ingredients:

- 1 tub (250ml) cream
- 1 tsp (5ml) vanilla essence or vanilla extract
- 1 can (360g) Caramel Treat
- 1 (90g) Peppermint Crisp slab, chopped + extra chunks for serving
- 1 packet (200g) choc mint Tennis biscuits or regular Tennis biscuits

Method

1. Whisk cream and vanilla to stiff peaks, then whisk Caramel Treat until smooth.
2. Place chopped Peppermint Crisp and biscuits into a food processor and blitz to medium crumbs.
3. Add one third of biscuit mixture into 2 medium-sized jars.
4. Spoon or pipe one third of caramel on top and top with one third of cream.
5. Repeat with remaining ingredients.
6. Sprinkle with Peppermint Crisp chunks and serve.

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