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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