

Over 1 hour

Makes 8

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Ingredients:

Syrup:

- 1 cup (125g) frozen blueberries
- ½ cup (125g) sugar
- ½ cup (125ml) water

- 1 packet (200g) Marie Biscuits, finely crushed
- ⅔ cup (100g) butter, melted
- 2 tubs (250ml each) cream cheese
- 2 cups (260g) icing sugar
- 1 tsp (5ml) vanilla essence
- 8 scoops blueberry ice cream
- Fresh blueberries and mint, to serve

Method

1. Heat syrup ingredients together in a saucepan and simmer for 15 minutes. Cool completely.
2. Combine biscuits and butter and divide between 8 jars.
3. Whisk cream cheese, icing sugar and vanilla essence together until smooth.
4. Divide between jars.
5. Drizzle blueberry syrup over cream cheese.
6. Scoop ice cream on top of cream cheese mixture just before serving.
7. Serve jars immediately, topped with fresh blueberries and mint.

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