

Less than 45 minutes

Serves 2

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Ingredients:

Syrup:

- 1 cup (250ml) espresso or brewed coffee
- ½ cup (125ml) maple flavoured syrup

Caramel:

- 12 Medjool dates, pitted
- ¾ cup (180ml) maple flavoured syrup
- 2 Tbsp (30ml) water
- ½ cup (125ml) mascarpone
- ½ cup (125ml) whipped cream
- 1 packet (100g) ginger biscuits

Method

1. Heat espresso and maple syrup in a saucepan over high heat and reduce to a syrup consistency.
2. Cool to room temperature.
3. Blitz dates, maple flavoured syrup and water in a food processor until smooth.
4. Fold mascarpone and whipped cream together.
5. Crush ginger biscuits and divide between 2 glasses.
6. Top with alternating layers of date caramel, mascarpone mixture and coffee syrup.

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