

Less than 1 hour

Serves 6

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Ingredients:

- 1 PnP madeira cake loaf
- ½ can (190g) Caramel Treat
- ½ packet (50g) pecan nuts, finely chopped
- 1 slab (80g) dark chocolate, finely chopped

For serving:

- Handful fresh mint (optional)



SPLURGE

Serve with dollops of
PnP ice cream and fresh berries.

Method:

1. Slice madeira loaf into 1cm-thick slices.
2. Spread slices with caramel and sprinkle with nuts and chocolate.
3. Sandwich loaf together and wrap tightly in foil.
4. Braai over medium coals or oven bake at 180°C until chocolate has melted.
5. Serve with mint, if using.