

More than 1 hour (plus chilling time)

Serves 8

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Ingredients:

- 1½ tubs (2L each) good-quality vanilla ice cream, softened
- 2 large slabs (150g each) Peppermint Crisp chocolate, chopped + extra for serving
- A few drops green food colouring
- 1 can (360g) Caramel Treat
- 1 packet (125g) soft chewy toffees, chopped
- 2 packets (200g each) Marie biscuits, blitzed
- ⅔ cup (100g) butter, melted

Method

1. Line a 3L freezer-safe bowl with clingfilm.
2. Mix 3L ice cream with chocolate and food colouring.
3. Spoon into bowl, leaving about a 1L hollow in the centre. (Using a smaller bowl to create an indent works well.)
4. Freeze for 30 minutes or until firm.
5. Whisk caramel and add remaining ice cream, mixing well before stirring in toffees.
6. Fill centre of the set ice cream with caramel mixture.
7. Combine biscuits and butter and spread over ice cream to create a biscuit base.
8. Freeze for 3-4 hours or overnight.
9. To serve, turn ice cream out onto a serving plate and remove clingfilm.
10. Serve sprinkled with extra chocolate.

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