

Over 1 hour

Serves 10-12

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Ingredients:

- 1½ packets (300g) Tennis biscuits, finely crushed
- ⅔ cup (150g) butter, melted
- 1½ cups (375ml) cream
- 1 can (385g) Caramel Treat + extra to serve
- ¾ tub (1.5L) chocolate and mint ice cream, softened
- 1 slab (150g) Peppermint Crisp, chopped, for serving

Method

1. Line the bottom of a 23cm springform cake tin with baking paper.
2. Blitz biscuits and butter in a food processor to create a fine crumb.
3. Spread half in the bottom of the tin.
4. Whip cream to medium peaks.
5. Whisk Caramel Treat until smooth.
6. Whisk one third of the cream through the caramel until well-combined.
7. Fold remaining cream into caramel mixture.
8. Spoon onto biscuit base and freeze for 4 hours, or until hard.
9. Top with remaining biscuit base to create a second cookie layer.
10. Spread chocolate and mint ice cream on top and freeze overnight.
11. Serve with extra caramel and a sprinkling of Peppermint Crisp on top.

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