Less than 30 minutes (plus chilling time)
Serves 6-8
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Ingredients:

- 2 packets (200g each) Tennis biscuits
- 3 cups (750ml) cream
- 2½ cans (397g each) Caramel Treat, whisked to loosen it up
- 1 slab (150g) Peppermint Crisp chocolate, chopped
- 1 slab (150g) mint chocolate, chopped
- 2 Flake chocolates
- 1 tsp (5ml) vanilla essence
- Fresh mint, to decorate

Method

1. Use 1 packet of biscuits to cover the base of a 20cm pie dish. (If it's a round dish, use broken biscuits to fill the gaps around the edges.)
2. Whip cream with vanilla essence.
3. Fold whipped cream into Caramel Treat until well-mixed.
4. Combine Peppermint Crisp, mint chocolate and one Flake, broken into pieces, in a bowl.
5. Stir half the chocolate mixture into the caramel and cream mixture. (The remaining chocolate will be used for decorating.)
6. Spoon half the tart mixture over biscuit base.
7. Repeat with the second packet of biscuits and leftover caramel mixture.
8. Decorate with reserved chocolate.
9. Refrigerate for at least 3-4 hours or overnight.
10. Serve chilled, garnished with mint leaves and the remaining Flake chocolate.

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