



BAKERS ROMANY CREAMS® COOKIES AND CREAM ICE CREAM

INGREDIENTS:

- 200 g BAKERS Romany Creams®, roughly chopped
- 500 ml fresh cream
- 10 ml caramel essence
- 1 x 385 g can sweetened condensed milk



Makes: 2 Liters

STEP 1



1. In a large mixing bowl, whip the cream using an electric whisk, until stiff peaks form.
2. Fold in condensed milk and caramel essence.
3. Fold in broken cookies and transfer to an empty 2 litre container.
4. Place in freezer for at least 6 hours, overnight is best.

STEP 2



5. Serve with a sugar cone and chocolate sauce.