

Whipped and Wonderful Choc Ripple



Recipe supplied by Bega.

Ingredients

220g Arnott's™ Choc Ripple™ Biscuits

300mL thickened cream

1 tsp caster sugar

50mL full cream milk

125g Bega Whipped Peanut Butter

4 tbs Leo Coco treat spread

125g fresh berries to garnish

Method:

1. Combine cream and sugar in a bowl and beat with electric beaters until firm peaks form.
2. Spread a little cream mixture along a serving platter to make a base.
3. Spread one biscuit with cream and dip one biscuit in milk, then spread with Whipped Peanut Butter.

4. Sandwich together and stand biscuits on their side on the serving platter. Repeat until all the biscuits are used.
5. Spread the remaining cream over the cake to cover entirely. Place the Leo Coco treat spread in a bowl, and warm for 5 seconds in the microwave.
6. Drizzle over the Leo Coco treat spread. Refrigerate for 4 hours or until set.
7. Garnish with berries. Cut diagonally to serve.