



A sweet treat to round off your summer barbecue

What you'll need:

50g Malted Milk biscuits

600ml double cream

1 tin (395g) condensed milk

400g chocolate coated honeycomb. (You can buy this in large quantities for cooking or use Maltesers or Crunchie Bars).

You'll also need a 25 x 35cm baking tray and baking paper.

How to make them:

1. Line a 25 x 35cm baking tin with paper.
2. Place the biscuits, pattern side up across the base.
3. Break up the honeycomb into small chunks – you can use a food processor or place in a bag and bash with a rolling pin. If you're using Crunchies or Maltesers you can bash them in their own packets.
4. Whisk the cream until it's stiff.
5. Mix in the condensed milk and half the crushed honeycomb.
6. Sprinkle remaining honeycomb on top and freeze for three hours.
7. Carefully cut into chunks and serve.

It's really important to remember to ALWAYS BBQ OUTSIDE, as carbon monoxide is not harmful in open spaces!

Never BBQ inside your home or in a tent or gazebo – even if the doors are open.