

## 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.