

5-INGREDIENT S'MORES ICE CREAM CUPS

Makes 10

INGREDIENTS

3 cups cream

1 tin (385g) condensed milk

12 Beacon mmmMallows Original Milk Chocolate Marshmallow Eggs

1 cup crushed biscuits

1 cup store-bought chocolate sauce

Serving suggestion:

Platter with ice

Fresh mint

Extra:

10 cinnamon quills

METHOD

1. Make your ice cream by whipping the cream in a chilled bowl with a handheld mixer until soft-medium peaks form. Carefully fold in the condensed milk and mix gently until well combined. Set aside until needed.
2. Chop the Beacon mmmMallows Original Milk Chocolate Marshmallow Eggs into smaller pieces.
3. Add a tablespoon of crushed biscuits to the base of a lolly mould before adding 2 tablespoons of the ice cream mixture on top. Pour 2 teaspoons of chocolate sauce over the ice cream and top this with some of the chopped marshmallow eggs. Repeat so that you have 2 layers of each filling, finishing with a layer of ice cream and some crushed biscuits. **Chefs Tip: If you don't have a mould then use small plastic glasses, muffin cups or clean yoghurt cartons!*
4. Repeat with the remaining moulds before pushing the cinnamon quills through the s'mores ice creams to create sticks. **Chef's Tip: Cinnamon quills are an easy and accessible substitution for lolly sticks!*
5. Freeze the cups until frozen, about 5 hours. When set, gently remove them from the mould. **Chef's Tip: If you struggle to get them out of the mould, run the mould under hot water for 10 seconds!*
6. Serve on a platter with ice and fresh mint and ENJOY! **Chef's Tip: Placing the frozen cups over ice is a presentation trick that also helps to keep them frozen!*