

choc raspberry ripple



ingredients:

- 1 packet Arnott's Choc Ripple biscuits
- 2 x 125g tubs of fresh raspberries
- 2 x 300 ml tubs of thickened cream
- ¼ cup icing sugar
- ½ teaspoon vanilla
- 2 x ¼ cups of Chambord
- 1 Cadbury Flake, crushed

method

step 1: Prepare a cake tin by lining it with either alfoil, or cling wrap. This will assist with removing the cake once it's set.
(I use a loaf tin.)

step 2: Place the cream into a bowl and commence beating. Gradually add the vanilla, icing sugar and the Chambord and continue beating until the cream has soft peaks.

step 3: Add a layer of cream to the cake tin – including up the sides, then the aim is to layer the tin with biscuits sandwiched with cream by adding a biscuit, then adding more cream until the tin is full.

However, before adding each biscuit, drizzle a small amount of Chambord onto the biscuit and then place it in the cake tin.

step 4: When all the biscuits have been added to the tin, smooth a layer of cream over the top, filling in any gaps, but reserve a small amount for finishing the cake when it comes out of the tin.

step 5: Cover the top of the cake with cling wrap and place in the refrigerator for at least 12 hours. This time is needed for the biscuits to soften and absorb moisture from the cream.

step 6: Before serving, remove the cake from the tin and invert onto a serving plate. The alfoil/cling wrap will help with doing this.

step 7: Use the left-over cream to 'fix' the cake's appearance, dust with the crushed Cadbury Flake and add the fresh raspberries.

step 8: Serve immediately and . . .

Enjoy

Helpful hints:

- I used a loaf tin and lined it with alfoil.
- Add extra Chambord to the cream if you desire a greater (alcoholic) punch.
- I marinated ½ the raspberries in Chambord. They were amazing.
- It's ok if it looks like a mess – it will still taste amazing.