



MOCHA FLOAT



Serves 12 people

Budget

Less than ?150

Ingredients

- 200 grams MY San Honey Grahams
- 1 cup all-purpose cream
- 1 – 168ml can condensed milk (approximately $\frac{3}{4}$ cup)
- 1 tablespoon instant coffee powder
- Optional: small chocolates for garnish

Steps

1. DO FILLING - In a bowl, combine chilled cream, condensed milk and coffee. Whip until doubled in volume.
2. LAYER - Lay crackers on the bottom of a square or rectangular pan.

Pour mocha cream mixture on top. Repeat process to make 2 or 3 layers, ending with the cream on top.

3. FINISH – Top with chocolates.
4. CHILL and SERVE.
5. FEELING EXPERT TIP – Whipping the chilled cream will help the filling set faster and make it stable. It can be done with an electric mixer or by hand with a wire whisk. For faster whipping, place the bowl of chilled cream over a bowl of ice.