



STRAWBERRIES AND CREAM FLOAT



Serves 12 people

Budget

Less than ?150

Ingredients

- 200 grams MY San Honey Grahams
- 1 cup all-purpose cream
- all-purpose cream condensed milk (approximately 1 can – 168ml)
- 1 tablespoon strawberry jam
- Optional: white chocolate chips for garnish

Steps

1. DO FILLING - In a bowl, combine chilled cream, condensed milk, strawberry flavoring and strawberry jam. Whip until doubled in volume.

2. LAYER - Lay crackers on the bottom of a square or rectangular pan.
Pour strawberry cream mixture on top. Repeat process to make 2 or 3 layers, ending with the cream on top.
3. FINISH – Sprinkle with white chocolate chips.
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.