



# UBE CHEESE FLOAT



Serves 12 people

## Budget

Less than ?150

## Ingredients

- 200 g MY San Honey Grahams
- 1 cup All-purpose Cream
- 168 ml or 3/4 cup Can Condensed Milk
- 1/2 tsp Ube Flavoring
- 1/4 cup Cheese

## Steps

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

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

3. FINISH – Grate cheese directly on top of the cream.
4. CHILL and SERVE.