




Peppermint crisp slice

Sticky-licious is the word!

 Less than 2 hours **Serves:** 8

Recipe Type: Desserts

Ingredients

Main ingredients

- 1 packet choc and mint biscuits, (200g)
- 80 grams PnP butter, melted
- 2 cup muscovado sugar, (330g)
- 250 ml PnP cream
- 1 slab white chocolate, (80g) chopped
- 2 medium egg yolks
- 3 ml vanilla essence
- 3 small peppermint crisp chocolate bars, (49g each) broken

Method

- **Line** a 20cm loose-bottom cake tin with baking paper.
- **Process** biscuits in a food processor until fine.
- **Add** butter and process until mixture resembles wet sand.
- **Press** into prepared tin, forming a 1cm-thick layer. Refrigerate for 20 minutes.
- **Heat** sugar and cream in a saucepan. Stir over a low heat until sugar dissolves.
- **Bring** to the boil and cook until slightly thickened, about 15 minutes.
- **Remove** from heat and add chocolate. Stir until it is melted and mixture is smooth.
- **Add** egg yolks and mix.
- **Return** to a medium heat and stir for 10-12 minutes until mixture thickens.
- **Remove** from heat and cool slightly. Stir in vanilla.
- **Pour** over biscuit crust and set aside to cool.
- **Refrigerate** until firm.
- **Sprinkle** with peppermint crisp shards, slice and serve.