

HONEYCOMB CARAMEL CRUSH



SLUSHY MAKER RECIPE

This creamy honeycomb and caramel dessert makes for a deliciously decadent treat. Combine velvety cream and crunchy honeycomb to create a total taste explosion! Add a swirl of rich chocolate and toffee sauces to add a sumptuous sweetness to your frozen delight!

INGREDIENTS

100ml Single Cream

Chocolate Coated Honeycomb

3 Drops Caramel Essence

Toffee Sauce

Chocolate Sauce

METHOD

STEP ONE

Crush the honeycomb chocolate in a bag with a rolling pin.

STEP TWO

In a bowl mix the cream and caramel essence and add your broken honeycomb chocolate

STEP THREE

Stir in the toffee and chocolate sauce

STEP FOUR

Pour the mixture into your frozen ChillFactor slushy maker, and squeeze until the mixture starts to freeze

STEP FIVE

Enjoy!