

BAAIED S'MORE TARTS

Prep time: 30 minutes

Cook time: 1 hour 30 minutes

Serves 4-6 people



INGREDIENTS

Whole packet of Tennis Biscuits

15 marshmallows

63ml cream

10g butter

1 apple

3g sugar

1g salt

Berries for garnish

INSTRUCTIONS

1. Crush the biscuits completely until they resemble fine crumbs.
2. In a pan, heat the butter then add 15ml cream and biscuit crumbs – leave a bit to sprinkle over the s'mores at the end.
3. Add sugar and salt, and mix until combined. Remove from heat.
4. In another pan, heat the remaining cream. Add the marshmallows and allow to melt. Stir after 5 minutes.
5. Use a mould or cup and add the heated crumbs as a base. Remember to apply pressure.
6. Cut thin apple slices and place in the mould. Ensure they overlap each other slightly (the mould should not be visible where the apples are placed).
7. Add in the berries.
8. Add your melted marshmallows.
9. Add your leftover crumbs on top.
10. Allow to cool and set in the fridge for 90 minutes.
11. Remove from moulds, serve and enjoy.