

## SCALLIWAG DESSERT



ABSOLUTELY simple and delicious!

Preparation time: 10 minutes

Freezer time: About 1 hour

Enough for 6-8 people

- 1 ½ - 2 packets Scalliwag Chocolate Biscuits
- 600ml Thickened Cream
- 1 cup Rum
- 1 cup Chocolate Shavings or a crumbled Flake

Place 2 pieces of alfoil on the bench, about 30cm long, overlapping each other about 10cm.

Beat Thickened Cream until peaks form, and quite thick.

Place 10 Scalliwags on the centre of the alfoil. Arrange them in pairs, with the first pair feet to feet, next pair head to head and so on.

Using a pastry brush, brush them quite well with Rum.

Place a layer of Thick Cream on top, about 1cm thick.

Repeat process of Scalliwag layering, brush liberally with Rum and top with Cream until last layer is Cream.

Slather the rest of the Cream around the sides of the Scalliwags, until no biscuits are visible. Sprinkle over with Chocolate.

Fold up the alfoil carefully to wrap up the dessert, place on a tray in the freezer for about 1 hour.

Slice with a serrated knife to serve frozen. Leftovers can be re-frozen.

If you really like Chocolate, it can also be layered in as you go.