



Robust raspberry ice cream bars

This homemade raspberry ice cream is easily made with the FunCakes mix for Vanilla Ice Cream. Together with a cookie bottom and a layer of chocolate this dessert is absolutely delicious!

Boodschappenlijstje



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09



Patisserie Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials:

- 200 ml milk
- 200 ml whipped cream
- $\frac{3}{4}$ package wholemeal biscuits
- 100 gram melted butter
- 2 boxes of frozen raspberries
- 1 box of fresh raspberries
- Lime zest of 1 lime
- Sieve

Cover the baking pan with parchment paper. Let the 2 boxes of raspberries thaw, sieve them and catch the paste. Crumble the biscuits finely and stir the melted butter through it. Cover the bottom of the baking pan with it. Let it stiffen in the fridge for 15 minutes.

Melt the FunCakes dark chocolate melts in the microwave and put this in a thin layer on top of the cookie bottom. Let it stiffen in the fridge. Mix 200 gram of FunCakes mix for Vanilla Ice cream with 200 ml of milk and 200 ml of whipped cream and stir the raspberry paste through the ice cream.

Put the ice cream mixture on top of the chocolate melts. Leave in the freezer for at least 3 hours, but preferably overnight.

Get the ice cream out of the baking pan and cut this into robust ice cream bars using a sharp knife. Decorate with the fresh raspberries and the lime zest.

Made possible by FunCakes