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a taste
explosion
from
McVitie's...



McVitie's Jamaica Ginger Ice Cream Bombe

Serves 6

Ingredients

- 1 McVitie's Jamaica Ginger Cake
- 1 ltr of soft scoop vanilla ice cream

TOP TIPS

● Why not add a dash of your favourite liqueur into the small pieces of cake before stirring them into the ice cream. Or add spices into the ice cream such as cardamon, black pepper, nutmeg or cinnamon.

● You can use any shaped mould/dish for this!

Method

Preparation time: 1 hour

Cut the McVitie's Jamaica Ginger Cake in half. Break one half into small pieces and place the other half in a blender and crumb.

Stir the pieces and crumb through the ice cream.

Line a bombe mould with cling film and then fill with the flavoured ice cream.

Place back in the freezer overnight ready to serve the next day.

Tip the bombe out of the mould, remove cling film and serve.

www.willowfoundation.org.uk/pieceofcake