



Campfire Sundae

 4 servings  25 minutes

INGREDIENTS

1 punnet of blueberries
1 punnet of raspberries
1 banana
sprinkle of cinnamon sugar
1 small packet of biscuits
2 small ice-cream pots (we sell these at the Top of the Woods shop!)
chocolate chips to decorate
squirty cream to decorate

NOTES

You can switch out the fruit to suit you. It might be apples and foraged blackberries in autumn or fresh strawberries in summer, seasonal always tastes better!

DIRECTIONS

1. Get your fire going until it's steady and hot. 🔥
2. Slice up a banana and toss it into a frying pan with raspberries and blueberries. Sprinkle on some cinnamon sugar!
3. Pop the pan on the fire and let the fruit stew down, adding a splash of water if needed.
4. Crumble up some biscuits into tall glasses until they're about a quarter full.
5. Add a couple of scoops of your favourite ice cream!
6. Spoon the warm, stewed fruit over the ice cream.
7. Finish with a generous swirl of squirty cream and a sprinkle of chocolate drops on top.
8. Grab a spoon and dig into your ultimate campfire sundae!

