

Whip up something new



Whipped Peanut Butter Log Cake

PREP 15 minutes

CHILL 4 hours

SERVES 6

250g Arnott's Choc Ripple Biscuits

300ml thickened cream

1 tsp caster sugar

50ml Milk

125g Bega Whipped Peanut Butter

4 tbs dark chocolate, melted

125g fresh berries to garnish

1. Combine cream and sugar in a bowl and beat with electric beaters until firm peaks form.

2. Spread a little cream mixture along a serving platter to make a base.

3. Spread one biscuit with cream and dip one biscuit in milk, then spread with Whipped Peanut Butter. Sandwich together and stand biscuits on their side on the serving platter. Repeat until all the biscuits are used.

4. Spread the remaining cream over the cake to cover entirely. Warm Leo Coco for 5 seconds in the microwave.

5. Drizzle over the Leo Coco. Refrigerate for 4 hours or until set.

6. Garnish with berries. Cut diagonally to serve.

