



SKYE BLUE

Kitchens



Chocolate Chip Cookie Cream Dessert

What you need:

- 300g (approx. 12 cookies) Choc Chip, Cranberry & Pistachios Cookies
- 1 TBS sweet sherry or Cointreau
- 450ml of whipping cream (note 1)
- Grated dark chocolate (note 2)
- Fresh sliced strawberries or sliced orange segments to decorate

To Make:

Whip the cream until thick then stir in the sherry or Cointreau. Sandwich the cookies together to form a log, using about half the cream. Place on a serving plate then spread the remaining cream over the log. Cover the log with baking paper then loosely wrap with foil or cling film. Refrigerate overnight.

To Decorate:

Sprinkle with grated chocolate and a row of sliced strawberries or orange segments along the centre.

Serves 4-6 people

Tip: You can make the log up to 2 days beforehand. Keep refrigerated. Decorate when ready to serve. Instead of using all cream you could use half cream/half thick unsweetened yoghurt.

Note:

1. **For dairy free** sandwich together with chilled whipped coconut cream. Chill the can in the fridge for 24 hours along with the bowl you are going to whip it in. You only want to use the cream. Briefly whisk the cream with 2 tsp of icing sugar. One tin will sandwich about 8 cookies. Dip the cookies in sherry or orange juice before sandwiching together.
2. **For dairy free**, use Sweet William milk chocolate grated.