

recipe cards

Ingredients: _____

Recipe: _____

Method: _____

jam labels



recipe book markers



Ingredients:

- 125 g seedless raisins
- 1 cup (250 ml) cream
- 1 tin (380 g) caramel treat
- 30 ml rum or 7 ml rum essence
- 1 x 200 g packet Bakers Romany Creams Caramel Biscuits, roughly chopped

Recipe: Rum and Raisin Caramel Dessert

Method:

1. Steam raisins until plump. Drain well. Beat the cream until stiff and gradually beat in caramel treat. Stir in the rum or rum essence and drained raisins.
2. Place a layer of Romany Creams biscuits in a deep dish. Spoon over a layer of creamed mixture. Repeat the layers until all the filling and biscuits have been used, ending with a layer of creamed mixture.
3. Sprinkle some biscuit crumbs on top. Chill dessert overnight.