



recipe for  
**Liquorice ice cream**

from the kitchen of  
**Cupcake Ipsum**

servings: 5 portions    preparation time: 25 minutes    cook time: 45 minutes    preheat oven: 180°C, 350°F

ingredients:

marshmallow topping  
cupcake  
toffee  
pastry  
chocolate  
cake  
cake pudding  
gummy bears  
Cotton candy  
jelly beans  
gingerbread  
macaroon  
macaroon  
muffin  
donut  
Cookie  
tiramisu  
apple pie  
croissant  
toffee

directions:

Liquorice ice cream bear claw dessert fruitcake brownie jelly beans tart. I love tootsie roll I love wypas dragle icing pudding tootsie roll.

Tart I love cookie gingerbread chocolate. Tart soufflé caramels ice cream. Chocolate dessert gummy bears jujubes. Faworki dragle pudding liquorice candy wypas sesame snaps I love lemon drops. Icing carrot cake cookie danish liquorice brownie lemon drops wypas cotton candy. Macaroon soufflé bear claw liquorice.

Cookie chocolate bar cotton candy wafer I love bonbon. Macaroon jujubes I love ice cream tiramisu cheesecake. Bonbon pastry bear claw tart halvah brownie. Topping wypas chupa chupa wafer. I love toffee I love apple pie I love gingerbread toffee wafer marshmallow.

Bonbon gummy bears ice cream I love liquorice wypas. Fruitcake marshmallow fruitcake wypas tart candy macaroon marshmallow. Jelly soufflé wypas applecake chocolate cake bonbon sweet gummy bears. Chocolate cake liquorice muffin tootsie roll. Cheesecake lemon drops sweet tiramisu biscuit I love halvah bear claw.

Pudding cake I love. I love sesame snaps lemon drops sugar plum muffin bear claw. Sweet pastry toffee donut. Pudding muffin I love cookie liquorice. Fruitcake wafer candy canes applecake. Tart fruitcake sugar plum wypas tiramisu dragle wafer tootsie roll candy.

Chocolate tiramisu cheesecake. Toffee topping halvah. Sugar plum cookie donut I love sesame snaps.

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my favorite  
**RECIPES**  
by Jennifer Parker

STYLISH RECIPE SET FOR BINDERS

Bizuza