

Easy mince pie ice cream

Smooth, creamy and studded with spiced fruits and crumbly pastry, this festive dish is the perfect way to use up any leftover mince pies.

Ingredients:

Makes: 8

500g vanilla custard

280ml double cream

8 mince pies

Directions:

Preparation: 10min plus freezing

1. Mix the vanilla custard and double cream in a bowl, and put into the freezer for about 2 hours.
2. Break up the mince pies into bite-sized pieces, and mix into the ice cream.
3. Return to the freezer and leave overnight.

Recipe courtesy of goodtoknow.co.uk

