



Irish Coffee Pie

Crust:

250ml Marie Biscuit crumbs with MINCER BLADE 3ml Cinnamon 2ml Instant coffee powder Melted butter

Filling:

1 packet vanilla Angel Delight 10ml Instant cofee powder 37ml Whiskey (optional) 125ml Whipped cream with BEATER 80ml Water Cream and chocolate flakes to decorate

Method:

Add biscuit crumbs to butter. Mix cinnamon and coffee powder. Press into base of a greased pie dish. Prepare vanilla pudding according to packet instructions. Combine with coffee powder. Whisk well with BEATER. Add water and whisky. Fold in cream.