

INSTRUCTIONS AND INGREDIENTS

Freezer meals - desserts

BLACKBERRY, APPLE AND WHITE CHOCOLATE BREAD AND BUTTER PUDDING

Cooking instructions:

Cook at 180c for 25- 30 mins until hot

Ingredients:

Bread, butter, blackberries, white chocolate, apples, sugar, eggs, milk, double cream

RHUBARB, ALMOND AND GINGER CRUMBLE GF WF VN

Cooking instructions:

Cook at 180c for 25- 30 mins until hot with the lid off

Ingredients:

Rhubarb, almond, ginger, gluten free flour, butter, sugar

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE

STICKY TOFFEE PUDDING v

Cooking instructions

This meal is to be cooked from frozen. Pre-heat the oven to 180°C or Gas mark 6.

Keep the lid on from the container and cook for 20-25 mins or until piping hot.

Ingredients

Butter, flour, eggs, sugar, dates, bicarbonate of soda. Sugar, butter and cream for the toffee sauce

