



Crème Caramel Vanilla

Fan of our Crème Caramel? Try this delicious twist on a family favourite!

4 servings    Average  up to 60 Min.



Ingredients:

The Fundamentals:

1 pouch Shirriff Vanilla Pudding & Pie Filling
about 1 - 2 bananas

- 1 Prepare Dr. Oetker's Crème Caramel according to package instructions. Preparation of the Crème Caramel will take about 10 minutes, and then it must be chilled for 30 minutes. During the time in which the Crème Caramel is being chilled, feel free to move onto step 2
- 2 Prepare the Shirriff Vanilla Cooked Pudding and Pie Filling according to pack instructions. This process will take about 20 minutes.
- 3 By this time you should now be able to remove the Crème Caramel from the fridge. Slice the bananas and cover the Crème Caramel each with a layer of bananas.
- 4 Cover each layer of the bananas with the Shirriff Vanilla Cooked Pudding and Pie Filling and your creation is finished. Feel free to top with berries, nuts, or chocolate bits for added visual appeal.

