

MARSHMALLOW TERT MET PYNAPPEL



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Hier is my marshmallow tert goedkoop en super maklik.

- 1 blik kondensmelk
- 125 ml suurlemoensap
- 250 ml room styfgeklits
- 25 marshmallows, in stukkies gesny
- 1 blik (410 g) pynappelstukke, gedreineer
- 1 pak tennis biskuitjies
- 125 ml gesmelte botter

Maak die koekies fyn en meng met die gesmelte botter en lê 'n gesmeerde tertbak uit, verkoel. Meng die kondensmelk en suurlemoensap tot dik. Voeg die pynappels en marshmallows by en meng, vou die styfgeklitste room in. Gooi in tertkors en laat ten minste 3 ure verkoel en stol.

- 1 tin condens milk
- 1 pack tennis biscuits
- 125 ml lemon juice
- 250 ml fresh cream(for wipping)
- 25 marshmallows cut into small pieces
- 1 tin (410 g)drained pineapple pieces
- 125 ml melted butter

Crush the biscuits and mix with butter and line 'n pie dish, allow to cool, mix the condens milk with the lemon juice till thick, add the marshmallow and pineapple and fold in the whipped cream, and add mixture to your crust, allow to cool

for at least 3 hours.

BRON – Ilona Turner