



SAN MIGUEL
FOODS
Always Good



Madalicious Celebrations

MADALICIOUS

E-COOKBOOK



Flavors for the Holidays

**MADALICIOUS CELEBRATIONS:
FLAVORS FOR THE HOLIDAYS E-COOKBOOK**
brings together traditional and modern festive
flavors with quick and easy preparation techniques,
perfect for every home cook.

From mouthwatering main dishes to indulgent
desserts, you'll find everything you need to
create a memorable Noche Buena and
holiday spreads that will impress your guests.

Serve up joy, flavor, and festive cheer with these
#Madalicious recipes.

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ROSEMARY & GARLIC BUTTER CANDLE

Appetizers



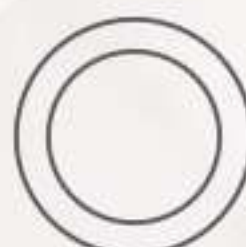
Prep time
15 min



Cooking time
22 min



Total time
37 min



Servings
6

Ingredients:

1 pc (250 to 300 g) bread bowl

BUTTER CANDLE:

1 bar (225 g)

MAGNOLIA GOLD BUTTER SALTED

4 cloves (17 g)

garlic, minced

1 sprig (1.4 g)

fresh rosemary, use leaves only

1/8 tsp

pepper

1 pc

food grade candle wick

Procedure:

1. Melt butter in a pan and sauté garlic until lightly brown. Add rosemary leaves and pepper.
2. Put candle wick in the middle of a paper cup. Pour butter and freeze until set.
3. Meanwhile, prepare the bread bowl. Create a cup-sized hole in the center of the bread and make halfway through vertical slices around the bread bowl, while keeping the base intact.
4. Cut and remove paper cup from the set butter. Place butter candle in the hole of the bread. Light the wick and serve.

Tip/s:

- Warm bread in the oven, toaster or zap in the microwave before serving.
- Serve with bread sticks on the side in case bread bowl runs out.



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Hotdog Reindeer Roll-Ups

Appetizers



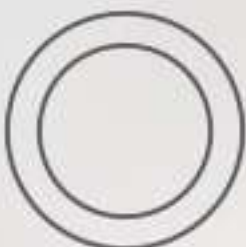
Prep time
19 min



Cooking time
6 min



Total time
25 min



Servings
16 pieces

Ingredients:

1 pack (250 g)	PUREFOODS TENDER JUICY HOTDOG COCKTAIL
1/2 pack (of 225 g)	MAGNOLIA CREAM CHEESE, softened
1 bundle (10 g)	green onions, chopped
8 pc	whole wheat flour tortillas (6-inch diameter), cut into 4 lengthwise
4 slices	PUREFOODS COOKED HAM, sliced into 4 lengthwise
16 pc	pretzels, each piece cut in half
1/4 cup	MAGNOLIA GOLD BUTTER UNSALTED, melted
1 can (370 g)	PUREFOODS MEATY SAUCE SWEET STYLE, warmed in a pan or microwaved

Procedure:

1. Cook hotdogs according to package instructions. Set aside.
2. Combine cream cheese and green onions. Spread cream cheese mixture over each tortilla. Add sliced ham and hotdog.
3. Roll up each tortilla tightly making sure hotdog is visible on both ends.
4. Brush rolls with melted butter. Toast in a pan over low heat for 2-3 minutes or until golden brown.
5. With the tip of a knife, cut 2 slits on each side of roll and put pretzel "antlers" into place. Serve with meaty sauce.

Tip/s:

- Roll-ups can be baked in a preheated oven set to 350°F (180°C) for 5-7 minutes or until lightly browned and toasted.

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Fiesta Ham, Bacon,
& Deli Sausages with
Honey Maple Glaze

Honey Garlic
Asian Wings

Brownie
Pine Cones

Queso de Bola and
Cream Cheese
Ball Bites

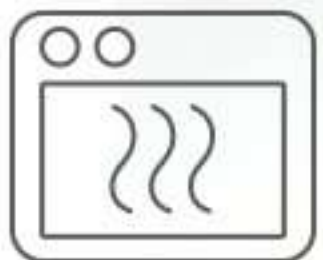
Jalapeño Cinnamon
Glazed Chicken
Ball Skewers

Cheesy Garlic
Bread Bars

CHEESY GARLIC BREAD BARS



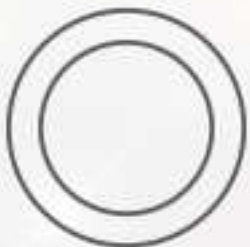
Prep time
20 min



Baking time
12 min



Total time
32 min



Servings
36 pieces

Ingredients:

1 tub (100 g)	STAR MARGARINE GARLIC, melted
1 stalk (5 g)	parsley, chopped (1 tbsp)
12 pc	sliced bread
1/2 cup (172 g)	MAGNOLIA CHEEZEE SPREAD MILKY WHITE
1 pack (160 g)	MAGNOLIA QUICKMELT CHEESE, grated

Procedure:

1. Combine margarine and parsley. Set aside.
2. Spread 1 tbsp cheese spread on bread slices. Add grated melting cheese on top.
3. Drizzle 2 tbsp melted margarine on each bread.
4. Bake in a preheated oven or oven toaster set to 375°F (190°C) for 10-12 minutes or until a golden colored crust is formed.
5. Rest and then slice lengthwise into 3 to make bars.

Note/s:

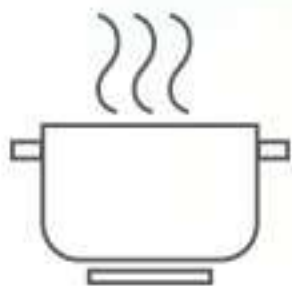
- Serve as accompaniment to pasta or meaty dishes.
- Serve with marinara sauce or heated ready-to-eat spaghetti sauce as dip.



QUESO DE BOLA & CREAM CHEESE BALL BITES



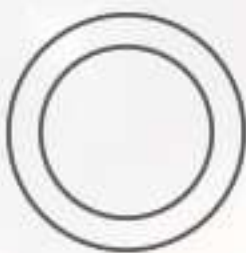
Prep time
15 min



Cooking time
5 min



Total time
20 min



Servings
30 pieces

Ingredients:

1 pack (225 g)	MAGNOLIA CREAM CHEESE, softened
200 grams	MAGNOLIA QUESO DE BOLA, grated (1 cup)
1/2 tsp	smoked paprika
1/2 tsp	garlic powder
100 grams	pistachio nuts, chopped
1 pack (250 g)	PUREFOODS BACON CRUMBLE, cooked in its own fat until crispy
1 pack (100 g)	pretzel sticks, cut in the middle

Procedure:

1. In a bowl, combine cream cheese, cheese, smoked paprika, and garlic powder.
2. In another bowl, combine bacon and nuts.
3. Form every 2-1/2 tsp of cheese mixture into balls and then coat with bacon-nut mixture. Chill before serving.
4. Put pretzel sticks on each ball just before serving.



FIESTA HAM, BACON & DELI SAUSAGES WITH HONEY MAPLE GLAZE



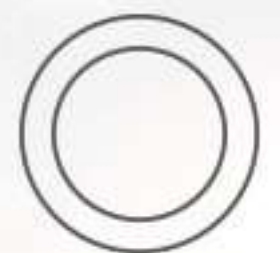
Prep time
10 min



Cooking time
10 min



Total time
20 min



Servings
8

Ingredients:

1 pack (1 kg)	PUREFOODS FIESTA HAM
1 pack (500 g)	PUREFOODS THICK CUT CLASSIC HONEYCURED BACON, cooked according to package directions
1 pack (500 g)	PUREFOODS DELI GERMAN FRANKS, remove casing and cooked according to package directions
1 pack (200 g)	PUREFOODS DELI BREAKFAST SAUSAGE, cooked according to package directions

HONEY MAPLE GLAZE:

1/2 cup (100 g)	brown sugar
1/2 cup	water
1/2 cup (170 g)	maple syrup
1/2 cup (168 g)	honey
1/4 tsp	all spice
1/8 tsp	cloves
1/8 tsp	nutmeg
1/8 tsp	iodized fine salt
2 tbsp	MAGNOLIA GOLD BUTTER SALTED

Procedure:

1. In a pot combine all glaze ingredients except butter.
2. Simmer for a minute and until sugar is dissolved.
3. Turn off heat and add butter. Mix until butter melts.
4. Drizzle over ham slices, bacon and deli sausages just before serving or serve on the side.

Tip/s to cook Purefoods bacon, sausage and franks:

- Layer bacon on a heated pan and cook for 2 minutes on each side until desired doneness. Set aside.
- In a non-stick pan, place franks or breakfast sausage and add 2 tbsp water. Cook over medium heat. When water almost dries up, add 1 tbsp oil and pan-fry for a few seconds.



HONEY GARLIC ASIAN WINGS



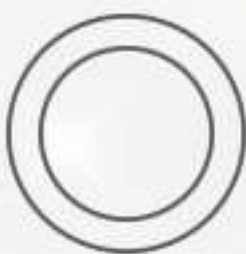
Prep time
10 min



Cooking time
15 min



Total time
25 min



Servings
4

Ingredients:

1 pack (500g)
2 cups

MAGNOLIA CHICKEN TIMPLADOS ORIENTAL WINGS
cooking oil

BATTER:

1/2 cup
2 tbsp
1 pc
1 cup (120 g)

water
cornstarch
MAGNOLIA BROWN EGG
MAGNOLIA ALL PURPOSE FLOUR

GLAZE:

2 tbsp
6 cloves
1/2 cup

MAGNOLIA GOLD BUTTER UNSALTED
garlic, sliced thinly (slivers)
honey

Procedure:

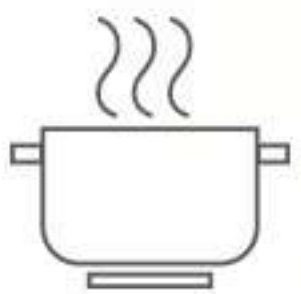
1. In bowl, combine water, cornstarch, and egg then add the chicken wings. Mix until chicken is well coated with batter.
2. Shake off excess batter, and then dredge in flour.
3. Heat oil and then fry chicken pieces in batches until crispy. Set aside and keep warm.
4. In a pan, heat butter and then sauté garlic until almost golden brown.
5. Add in honey and then toss in fried chicken wings until well coated with glaze. Serve.



JALAPEÑO CINNAMON GLAZED CHICKEN BALL SKEWERS



Prep time
10 min



Cooking time
5 min



Total time
15 min



Yield
7-8 sticks

Ingredients:

2 packs (250 g each)	MAGNOLIA CHICKEN TIMPLADOS BOLA-BOLA
1/2 cup	water
2 tbsp (42 g)	maple syrup
2 tbsp (42 g)	honey
1/4 tsp	cinnamon
1/8 tsp	ground cloves
1 tbsp (16 g)	Jalapeño peppers, chopped
1 pc (100 g)	red bell pepper, cut into large cubes (16 pc)

Procedure:

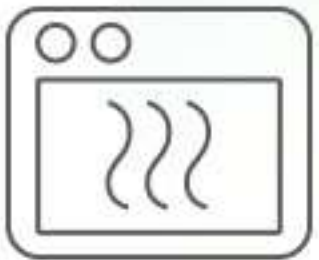
1. In a pan, combine chicken bola-bola and water and cook over medium heat until water evaporates.
2. Stir in maple syrup, honey, cinnamon, cloves, and jalapeño and cook over low heat for 1 minute.
3. Skewer 2 pc of red bell pepper cubes and 3 pc of bola-bola alternately. Serve.



BROWNIE PINE CONES



Prep time
1 hr & 10 min



Baking time
20 min



Total time
1 hr & 30 min



Servings
78 pieces

Ingredients:

1 pack (1 kg)

BAKE BEST BROWNIE MIX, baked according to package instructions and omit nuts

1 pack (170 g)

store-bought chocolate cereals

1/4 cup (25 g)

powdered sugar

Procedure:

1. Crumble baked brownies and shape every 1 tbsp into an oval mound, resembling a pine cone (with slightly pointed top).
2. On each mound, arrange cereal alternately per row to look like pinecones.
3. Cover and refrigerate if not to be served immediately. Sprinkle with powdered sugar on top just before serving.

Note/s:

To prepare the brownies, preheat oven to 170°C. Grease and line two 9x9-inch square pans with baking or parchment paper. In a big bowl, combine 1 pack (1 kg) **BAKE BEST BROWNIE MIX**, 4 pc **MAGNOLIA BROWN EGGS**, 1/4 cup (60 g) water and 1/4 cup (54 g) softened **MAGNOLIA GOLD BUTTER UNSALTED** and mix until smooth. Spread into pans and bake for 18-20 minutes. Cool.



ORANGE SPICED WINGS

Mains



Prep time
10 min



Cooking time
15 min



Total time
25 min



Servings
4

Ingredients:

1 pack (500 g)

1/2 cup

2 cups

MAGNOLIA CHICKEN TIMPLADOS ORIENTAL WINGS

MAGNOLIA ALL-PURPOSE FLOUR

cooking oil

BATTER:

1/4 cup

2 tbsp

1 pc

water

cornstarch

MAGNOLIA BROWN EGG

GLAZE:

1/2 cup

1/4 cup

2 tsp

1 tsp

orange juice

brown sugar

all-spice

cinnamon

Procedure:

1. In bowl, combine water, cornstarch, and egg then add the chicken wings. Mix until chicken is well coated with batter.
2. Shake off excess batter, and then dredge in flour.
3. Heat oil and then fry chicken pieces in batches until crispy. Set aside and keep warm.
4. In a pan, combine orange juice, sugar, all spice and cinnamon. Simmer until mixture slightly thickens while stirring occasionally. Turn off heat.
5. Toss in fried chicken wings and coat with glaze. Serve.



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REAMY LEMON HERB TUSCAN STYLE CHICKEN

Mains



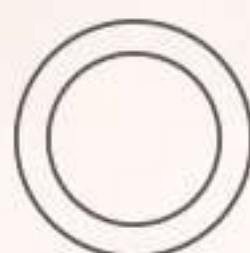
Prep time
18 min



Cooking time
27 min



Total time
45 min



Servings
8

Ingredients:

1 pc (1 kg)	MAGNOLIA CHICKEN TIMPLADOS ROASTERS
	LEMON HERB, cut into 8
1/4 cup	cooking oil
2 tbsp	MAGNOLIA GOLD BUTTER SALTED
6 cloves	garlic, minced
1 pack (300 g)	cherry tomatoes, halved (reserve some whole pieces)
1 tsp	iodized fine salt
1/4 tsp	pepper
1 pack (300 g)	spinach, use tender leaves and stalks (3 cups)
1 pack (120 mL)	MAGNOLIA ALL PURPOSE CREAM
1/3 cup	grated Parmesan cheese
1 pc (150 g)	lemon (optional)

Procedure:

1. In a big pan, fry chicken in oil for about 8 minutes per side or until cooked through. Set aside.
2. In the same pan, add butter and sauté garlic and then add cherry tomatoes. Cook until tender. Season with salt and pepper.
3. Add spinach and cook until spinach is starting to wilt. Add cream and cheese. Stir and then add chicken. Cook for another 7 minutes.
4. Squeeze lemon, if desired, just before serving.



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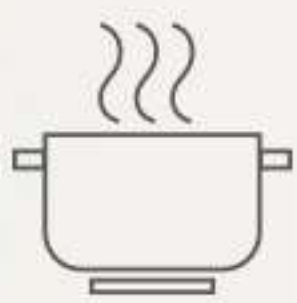


HOLIDAY ROAST STUFFED CHICKEN

Mains



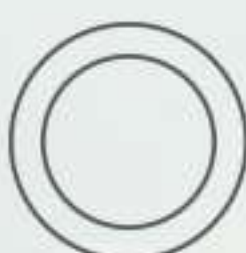
Prep time
10 min



Cooking time
1 hour 35 min



Total time
1 hour 45 min



Servings
8

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Ingredients:

1 pc (1 kg)

**MAGNOLIA CHICKEN TIMPLADOS ROASTERS
SMOKED PEPPER**

1/4 cup

MAGNOLIA GOLD BUTTER SALTED, softened

STUFFING:

1 can (234 g)

crushed pineapple in syrup, drained well

1/3 cup

MAGNOLIA GOLD BUTTER SALTED

3 pc (81 g)

day old bread, cubed

1 pc (150 g)

apple, cubed

1 pack (40 g)

raisins

1/2 tsp

iodized fine salt

GRAVY:

1/4 cup

MAGNOLIA GOLD BUTTER SALTED

1/4 cup

MAGNOLIA ALL PURPOSE FLOUR

2 cups

chicken stock

roast chicken drippings

2 tsp

soy sauce

1/4 tsp

pepper

HOLIDAY ROAST STUFFED CHICKEN

Mains



Procedure:

1. In a heated pan, sauté crushed pineapple until almost dry. Set aside.
2. Add butter and toss bread and apple. Cook until bread is lightly brown and almost dry.
3. Add pineapple and raisins. Season with salt.
4. Stuff mixture into cavity of chicken and secure cavity by tying legs.
5. Rub chicken surface with butter. Place on a roasting rack breast side down and roast in a preheated oven set to 300°F (150°C) for 20 minutes. Increase temperature to 350°F (175°C). Turn chicken and roast for another 40 minutes. Collect drippings.
6. To make gravy, in a pan, melt butter and mix in flour. Cook until lightly browned for 2 minutes. Add stock, drippings and bring to a boil. Simmer over low heat for 5 minutes while stirring continuously until sauce slightly thickens. Season with soy sauce and pepper.

LASAGNA ROLLS FRITO

Mains



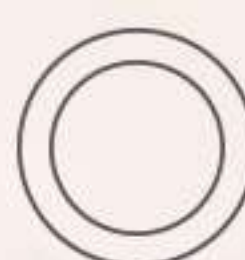
Prep time
45 min



Cooking time
15 min



Total time
1 hour



Servings
28 pieces

Ingredients:

3 cups + 2 tbsp

1/2 kg

1 tsp

2 cups (512 g)

1/2 cup (112 g)

1 pack (454 g)

cooking oil

MAGNOLIA CHICKEN STATION GINILING

Italian seasoning

crushed tomatoes with basil (reserve 1/2 cup for filling)

grated mozzarella cheese, divide in half

lasagna, cooked according to package directions but twice as long

BREADING:

1 cup (120 g)

3 pc

2 cups (240 g)

MAGNOLIA ALL PURPOSE FLOUR

MAGNOLIA BROWN EGGS, beaten

fine breadcrumbs

CHEESE SAUCE:

1 pack (120 mL)

1/2 pack (of 225 g)

1/2 pack (of 160 g)

MAGNOLIA ALL PURPOSE CREAM

MAGNOLIA CREAM CHEESE, cubed

MAGNOLIA QUICKMELT CHEESE, grated

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LASAGNA ROLLS FRITO

Mains

Procedure:

1. In a pan, heat 2 tbsp of oil and sauté chicken until cooked through. Season with Italian seasoning and mix well.
2. Add 1/2 cup crushed tomatoes and cook for 2 to 3 minutes and then set aside to cool. Once cooled down, add mozzarella and mix with chicken mixture.
3. Cut cooked lasagna in half. Place 1 tbsp of chicken mixture and roll. Place on a tray seam side down and chill/freeze for 15 to 30 minutes.
4. Heat 3 cups cooking oil in a saucepan. Meanwhile, dust lasagna rolls with flour. Dip in beaten eggs, and then roll in breadcrumbs.
5. Fry lasagna rolls until golden brown. Drain on paper towels to remove excess oil.
6. While draining, in a sauce pan, combine cream, cream cheese, melting cheese and remaining mozzarella. Heat until cheese melts.
7. On a serving plate, pour cheese sauce on the bottom and then top with fried lasagna and remaining tomato sauce. Sprinkle with grated mozzarella cheese. Serve at once.

Tip/s:

- To evenly coat breading on lasagna rolls, dip again in egg and then roll in breadcrumbs.

Note/s:

- Serve sauce on the side.
- Serve with garlic bread or bread sticks.
- Garnish with parsley.

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ANGUS BURGER LASAGNA

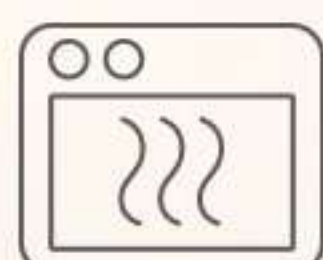
Mains



Prep time
15 min



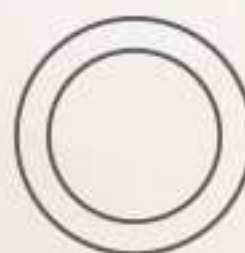
Cooking time
30 min



Baking time
15 min



Total time
1 hr



Servings
9-12

Ingredients:

1 pack (684 g)

2 cans (370 g each)

9 pc (243 g)

2 pc

1 stalk (5 g)

PUREFOODS DELI ANGUS BEEF PATTY

PUREFOODS MEATY SAUCE HOME STYLE

lasagna pasta, cooked according to package instructions

PUREFOODS CLASSIC HONEYCURED BACON,
cooked until crispy and coarsely chopped

parsley, chopped

WHITE SAUCE:

1/4 cup

1/2 cup

5 cups

2 packs (160 g each)

DARI CRÈME CLASSIC

MAGNOLIA ALL PURPOSE FLOUR

MAGNOLIA FRESH MILK

MAGNOLIA QUICKMELT CHEESE, grated
(reserve 1/3 cup)



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ANGUS BURGER LASAGNA

Mains

Procedure:

1. Pan-fry patties without oil in a non-stick pan. Rest for 5 minutes, and then cut in half.
2. Heat meat sauce in a saucepan. Set aside and keep hot.
3. Prepare white sauce by melting margarine in a saucepan. Gradually add flour while mixing with a whisk. Add milk gradually while continuously whisking. Bring to boil then add cheese and stir continuously until melted. Let sauce simmer and thicken. Set aside and keep hot.
4. To assemble lasagna, in a square or 8x10x2-inch rectangular dish, spread a little meat sauce. Arrange 3 pc lasagna noodles, 1/3 portion meat sauce, 8 pc quartered patties and 1/3 portion cheese sauce. Repeat with remaining ingredients.
5. Sprinkle with grated cheese, cooked bacon and parsley. Serve immediately or if desired, bake in a preheated oven set to 350°F (180°C) for 30 minutes.



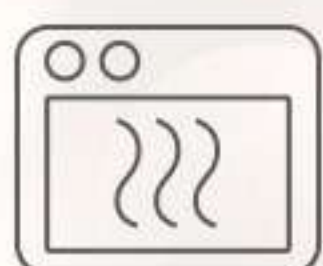


ALDERETA & FRANKS SHEPHERD'S PIE

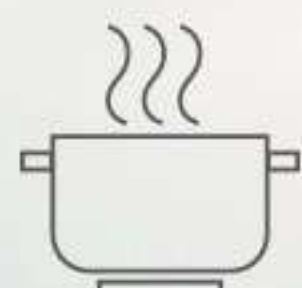
Mains



Prep time
20 min



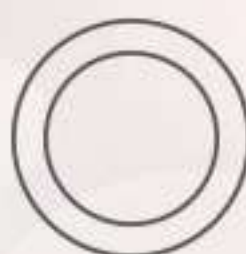
Baking time
30 min



Cooking time
20 min



Total time
1 hour



Servings
6-8

Ingredients:

1 pack (450 g)

PUREFOODS READY-TO-EAT BEEF CALDERETA,
thawed according to package directions

2 pc (167 g)

PUREFOODS DELI GERMAN FRANKS,
sliced into 1/2 to 1 inch pieces

1 can (400 g)

whole mushrooms, drained

MASHED POTATOES:

1 kg

potatoes, scrubbed clean

2/3 cup

MAGNOLIA FULL CREAM MILK

1/2 cup

MAGNOLIA GOLD BUTTER SALTED

1/2 tsp

iodized fine salt

1/4 tsp

pepper

1 stalk (5 g)

parsley, chopped (1 tbsp) (optional)

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ALDERETA & FRANKS SHEPHERD'S PIE

Mains



Procedure:

1. In a pot, boil potatoes in water until tender. Drain.
2. Mash with its peel in a large bowl with milk and butter. Season with salt, pepper, and parsley.
3. In an ovenproof 9x6x2-inch rectangular dish, place caldereta, franks, and mushrooms.
4. Cover with mashed potato mixture. Bake in the oven set at 350°F (180°C) for 30 minutes.

Tip/s:

- No oven, no problem. Serve the dish right away by reheating Caldereta per package instructions with franks and veggies. Place in platter and top with hot mashed potatoes.
- Add corn kernels, bell peppers or desired veggies to extend dish and add color & flavor
- Try mashed squash instead of potatoes
- Keep potatoes away from onions. The exchange of gases causes them to grow and spoil. Keep them separate and store in a cool, dry place

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APPLE PIE BARS

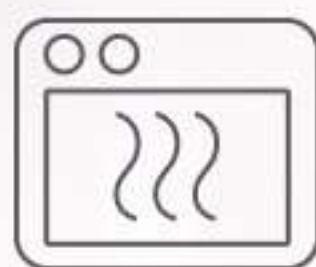
Desserts



Prep time
30 min



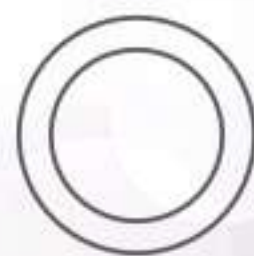
Cooking time
15 min



Baking time
50 min



Total time
1hr 35 min



Servings
16

Ingredients:

CRUST:

2 cups (240 g)

1 tsp (6 g)

1/2 tsp (1.4 g)

1 bar (225 g)

1/3 cup (67 g)

1/4 cup (50 g)

1 tsp (4 g)

BARON ALL PURPOSE FLOUR

iodized fine salt

cinnamon

MAGNOLIA GOLD BUTTER UNSALTED

sugar

light brown sugar

vanilla extract

FILLING:

1 kg

1/8 pc (20 g)

1/8 cup (25 g)

1 tsp (2.8 g)

1/4 cup (56 g)

Granny Smith apples, peeled, quartered, cored and sliced into 1/8-inch thick slices (about 7 pc)

lemon, juice squeezed (1/2 tbsp)

sugar

cinnamon

MAGNOLIA GOLD BUTTER UNSALTED, melted



APPLE PIE BARS

Desserts

Procedure:

1. Preheat oven to 375°F (190°C). Line the bottom and sides of a 9x9-inch baking pan with baking or parchment paper. Set aside.
2. To make crust, combine flour, salt and cinnamon in one bowl. In another bowl, cream butter, sugars and vanilla until light and fluffy. Slowly add the dry ingredients and mix to form dough.
3. Wrap half of dough and place inside the freezer. Press other half of dough onto prepared pan. Rest and refrigerate for 20 minutes. Bake for 18-20 minutes or until golden brown. Cool completely.
4. To make filling, combine all ingredients in a pan. Cook mixture over medium heat for 12-15 minutes or until apples are soft and liquid has evaporated.
5. Pour apple filling into baked crust. Top with grated frozen dough. Bake for 25-30 minutes or until topping has become golden brown. Cool completely before cutting.

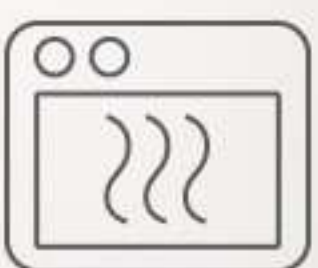


CHERRY BROWNIES

Desserts



Prep time
15 min



Baking time
22 min



Total time
37 min



Servings
24

SAN MIGUEL
FOODS
Always Good



Ingredients:

1 pack (1 kg)
4 pc (200 g)
1 bottle (280 g)

1/4 cup (56 g)
1 cup (150 g)

BAKE BEST BROWNIE MIX
MAGNOLIA BROWN EGGS

maraschino cherries, drained and chopped
(reserve syrup)

MAGNOLIA GOLD BUTTER UNSALTED, softened
walnuts, chopped

Procedure:

1. Preheat oven to 375°F (190°C). Line two 8x8-inch square pans with baking or parchment paper.
2. Combine all ingredients in a large bowl and stir until smooth.
3. Divide and spread mixture evenly into prepared pans. Top with walnuts.
4. Bake for 20-22 minutes. Cool completely before cutting

NO BAKE FRUITY ICE CREAM CAKE

Desserts



Prep time
30 min



Freezing time
2 hr



Total time
2 hr 30 min



Servings
8

Ingredients:

1 pack (350 g)	broas (ladyfingers)
1 pack (200 mL)	MAGNOLIA PUREFRESH MILK
1 tub (1.3 L)	MAGNOLIA GOLD LABEL ICE CREAM VANILLA
1 can (850 g)	canned peaches, drained and sliced
8 pc (141 g)	fresh strawberries, sliced

Procedure:

1. Trim one end of broas to fit 4-inch height of an 8-inch diameter cake mold. Arrange side by side vertically with rounded ends above the rim by at least 1/4 to 1/2 inch.
2. Dip the trimmings and additional broas in milk and arrange on the base of cake mold.
3. Place scoops of ice cream until half level of cake mold and then smoothen surface.
4. Arrange peaches, strawberries and another layer of milk-soaked broas.
5. Top with remaining ice cream and garnish with remaining peaches and strawberries. Freeze for at least 2 hours before serving.

Tip/s:

- Use desired fruits or fruit cocktail as substitute.
- Top with whipped cream and sprinkle roasted chopped nuts.



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