



READY TO COOK
BY HARRIS FARM

BANOFFEE PIE



PREP
10 min



COOK
3 h + 4 h
setting



SERVES
8 - 10

INGREDIENTS:

- > 790g Condensed Milk
- > 5 Bananas
- > 220g Digestive Biscuits
- > 150g Butter
- > 500ml Cream
- > 1 Tbsp Icing Sugar
- > ½ Tbsp Cocoa Powder

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cocoa Powder
- > Icing Sugar

METHOD - GET COOKING!



1 Add condensed milk cans to a small pot, $\frac{3}{4}$ filled with water and bring to the boil. Then turn down to low and simmer for 3 hours, add extra water if required.

Meanwhile, preheat the oven to 180° C. Melt the butter and add with the biscuits into a food processor until fine crumbs and kind of wet.

2 Grease a cake tin, add the crumbled biscuits and press down firmly until approximately 5mm thick base.

Take the crumbs up the sides of the tin with pressure until it forms a 2-3cm high wall.

Place in the preheated oven, cook for 7 minutes, then remove and let it cool.

3 Once condensed milk is done, add to a mixing bowl and whisk until mixture is runnier.

Add to the base and place in fridge overnight.

4 Using an electric mixer, beat the cream and the icing sugar for approximately 6 minutes until hard peaks form.

Finely slice the bananas and place over the top of the caramel. Then top with the whipped cream and dust with cocoa powder.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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