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Banoffee Cookies Ingredient Kit

Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), Dark Muscovado Sugar, Caster Sugar, mini caramel fudge cubes (sugar, full cream condensed **milk**, fondant (sugar, glucose (derived from **wheat**), water, **sulphur dioxide**), glucose syrup, non-hydrogenated vegetable fat, water, emulsifier: **soya** lecithin), Banana Chips (banana, coconut oil, sugar, banana flavouring), Belgian white chocolate chunks (sugar, whole **milk** powder, cocoa butter, skimmed **milk** powder, emulsifier: **soya** lecithin, natural vanilla flavouring), Salt (salt, anti-caking agent: sodium ferrocyanide), Bicarbonate of Soda, Baking Powder (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Raising Agents (Sodium Acid Pyrophosphate, Sodium Bicarbonate)), Ground vanilla.

Allergens: for allergens, see ingredients in **bold**.
Prepared in a factory that handles wheat, milk, soya and nuts.

Nutritional info per 100g (dry mix): Energy 389 kcal/1642 kJ, Protein 5.2g, Carbohydrates 77g (of which sugars 42g), Fat 6.4g (of which saturates 4.5g), Salt 0.44g.

Best Before: see sticker. Store in a cool, dry place.

Baked In Ltd, Office 112, Slington House, Rankine Road, Basingstoke, HANTS, RG24 8PH **700g**



BANOFFEE COOKIES

Morishly chewy cookies, bursting with fudge and banana pieces, topped with creamy white chocolate to give that real banoffee pie feel

SKILL LEVEL:



PREP TIME:

15 MINS
+ 1 HOUR CHILLING

BAKE TIME:

14-16 MINS
PER BATCH

SERVINGS:

24 COOKIES

YOU WILL NEED:

- 200g soft butter
- 100g peeled, ripe banana (1 medium banana)
- 1 baking tray



IN THE KIT:

- Bag 1 • 130g dark muscovado sugar
- Bag 2 • 300g plain flour
- Bag 3 • 80g fudge pieces
- Bag 4 • 50g banana chips
- Bag 5 • 50g white chocolate
- 90g caster sugar
- 1/4 tsp salt
- 1/4 tsp baking powder
- 1/4 tsp bicarbonate of soda
- 1/4 tsp ground vanilla
- 2 x A3 baking paper sheets

BANOFFEE COOKIES

1. Melt the 200g of butter in the microwave or a pan and leave to cool slightly.



2. Dice the banana into roughly 1cm chunks and set aside.



3. Mix the melted butter with the sugars and salt (bag 1) for 2-3 minutes, allowing the sugar to dissolve slightly and the mixture to thicken. Add the banana to the butter mixture and stir gently until combined.



4. Add the flour, baking powder, bicarbonate of soda and ground vanilla (bag 2) and gently mix until almost combined then add the fudge chunks (bag 3) and finish mixing until everything is incorporated.

5. Place the dough into the centre of a piece of cling film and wrap, flattening into a disc around an inch thick and place in the fridge. Chill for 1 hour or until the dough is firmed up.



6. Preheat your oven to 180°C (170°C fan assisted). Line your baking trays with the baking paper provided. Once the dough is thoroughly chilled, it will still be soft.

7. Take walnut-sized pieces from the dough and roll into balls. Dampening your hands with a little water will stop the dough from sticking. Place the balls of dough onto the lined tray around 5cm apart, as they will spread.



8. Take a banana chip (bag 4) (or a few if they are small) and push into the top of the dough, flattening the cookie a little. Bake the cookies for 14-16 minutes or until they are beginning to crisp around the edges and aren't doughy in the centre. You may have to bake in batches depending on the size of your baking trays and oven.

9. Slide the baking paper with the cookies still on onto the wire rack. Do not try to remove the cookies from the baking paper until they've cooled for at least 10 minutes and firmed up, as they are likely to break otherwise.



10. Place the bag of white chocolate (bag 5) in a bowl or mug and pour boiling water directly over the sealed bag to melt the chocolate. Snip a very small corner off the bag and drizzle the chocolate over the cookies in any way you like. Enjoy on their own or slightly warm with a cup of tea!

MY TOP TIP!

To keep your cookies moist and chewy, be sure to watch them carefully and not overbake! For a crunchier cookie, bake for just a few moments longer.

Michel Roux
★ ★ ★

