

SKILL LEVEL



PREP
50
MINS

BAKE TIME
35-45
MINS

MAKES
12

IN THE KIT

- Bag 1:** 60g plain flour, 40g light brown sugar
- Bag 2:** 40g walnuts
- Bag 3:** 150g plain flour, 70g caster sugar, 60g light brown sugar, ½ tsp bicarbonate of soda, ½ tsp baking powder
- Bag 4:** 50g icing sugar, pinch of Madagascan vanilla
- Bag 5:** 35g fudge pieces

1 x baking paper

1 x testing skewer

1 x large piping bag

YOU WILL NEED

115g unsalted butter (40g + 75g), plus extra for greasing

1-2 medium, ripe bananas (200g peeled weight)

1 medium egg

150ml double cream

1 x 20cm square tin

Baked In star nozzle

STORAGE

Store in an airtight container in the fridge. Tastiest at room temperature.

INGREDIENTS

Plain white flour (**wheat** flour, calcium carbonate, niacin, iron, thiamin), light Brown sugar (sugar, cane molasses), caster sugar, icing sugar (sugar, tricalcium phosphate), **walnuts**, caramel fudge pieces (6%) (white granulated sugar, sweetened condensed **milk** (**milk**, sugar), fondant (sugar, glucose syrup (**wheat** derived), water), glucose syrup (**wheat**/maize derived), palm oil, butter oil (from **milk**), natural flavouring) (**gluten**), bicarbonate of soda, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate), **wheat** flour, calcium, niacin, iron, thiamin), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1658kJ/396kcal
Fat	6.8g
of which saturates	1.1g
Carbohydrate	77g
of which sugars	49g
Protein	5g
Salt	0.24g

Allergens:

For allergens see ingredients in **bold**.

May contain: **other tree nuts, soyo, sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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490g



Banoffee Bars





1. Grease a square tin with a little bit of butter and line with the provided baking paper.



2. To make the crumble, empty **bag 1** (flour and sugar) into a bowl, and add 40g of butter. Rub the mixture together with your fingertips until it looks like sand. Empty **bag 2** (walnuts) onto a board and **roughly chop them**, then stir them through the crumble mixture. Leave the crumble to one side for later.



5. Pour the batter into the prepared tin. Sprinkle over the crumble from **step 2**, and gently press it down using the back of a spoon. **Bake for 35-45 minutes, or until the provided testing skewer comes out clean when poked into the centre of the cake. Leave to cool completely in the tin on a wire rack.**



6. Once the cake has cooled, remove it from the tin and transfer it to a board. **Use a sharp knife to cut it into 12 bars.** In a large bowl, whisk together 150ml of cream and **bag 4** (icing sugar and vanilla) until the cream forms soft peaks when you lift the whisk out of the bowl.



3. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. In a microwave-safe bowl in the microwave, melt 75g of butter, and leave to one side to cool slightly. **This can also be done in a pan on a low heat.**



4. Put 200g of peeled banana into a large bowl, and mash with a fork until there are no big lumps. Add **bag 3** (flour, sugars, bicarbonate of soda, and baking powder), 1 egg, and the melted butter from **step 3**. Mix until combined (don't worry if there are still a few small lumps of banana in the batter).



7. **With a pair of scissors, cut roughly 3cm off the tip of the provided piping bag. Push the piping nozzle into the hole.** Put the piping bag in a tall glass or jug and fold the open end of the bag over the glass. Spoon the cream into the piping bag, then unfold the bag, remove it from the glass, and twist the end to push the cream down towards the nozzle.



8. Pipe stars of cream in a line down the middle of each bar. Sprinkle over **bag 5** (fudge pieces). Enjoy!



When you see words in **bold**, ask an adult to help you.

