

Banoffee Pie Recipe

Information

- Prep: 25 minutes
- Serves 8 - 10 people

Ingredients

- 200g Shortbread biscuits
- 150g Butter (Melted)
- 400g Tin of Caramel
- 3 Small Bananas (Sliced)
- 300ml Double Cream
- 1 Tbsp of Icing Sugar
- Sprinkle of Cocoa Powder

Equipment

- Mixing Bowl
- Loose Base Fluted Tart Tin
- Kitchen Knife
- Cutting Board
- Table Spoon

Method

1. Crush the digestives in a food processor or crush in a food bag until into crumbs and tip into the mixing bowl. Mix with the melted butter until fully incorporated.
2. Tip this mixture into the fluted tin and push down then smooth with the back of a spoon until level and smooth. Chill this for 1 hour (Preferably overnight)
3. Mix the caramel in a mixing bowl with a whisk until loose and spoon over the top of the biscuit base. Ensure this is spread evenly with the back of a spoon (or palette knife).
4. Slice the banana into even slices and push them into the caramel mixture in the tin until covered and place back in the fridge to chill.

5. Whip both the cream and icing sugar together until it has reached a thick consistency, remove the pie from the fridge and gently spoon this mixture over the caramel and banana pieces until evenly distributed.
6. Sprinkle with cocoa powder or shavings of dark chocolate if you prefer and serve!