



*Created in East Sussex, U.K. in 1972, the name comes from the words Banana + Toffee.*

## **BANOFFEE PIE**

*= SERVES 6 =*



### **KITCHENWARE**

1 big bowl.  
1 rolling pin.  
1 knife.  
1 electric mixer with a whisk.  
1 18cm pie pan.  
Spoons

1. Crush biscuits and add melted butter.
2. Cover the pie pan including the sides with the biscuits in an even layer. Push down with the back of a spoon to smooth the surface. Put it in the freezer for 10 minutes.
3. Spoon the toffee over the bottom of the biscuit base. Spread it out evenly carefully.

## INGREDIENTS

2 bananas.  
150g biscuits.  
80g butter.  
5 tbsp toffee.  
170g whipping cream.  
25g icing sugar.  
Chocolate for grating.

4. Peel the bananas and slice them. Gently push the bananas into the top of the caramel until the base is covered.
5. Meanwhile whip the cream with the icing sugar and reserve.
6. Spoon the whipping cream on top of the bananas.
7. Grate the chocolate over the cream.
8. Chill the dessert before serving it, if not serving will be messy.

*enjoy!*