

Mums Banoffee Pie

Recipe

For an 8" loose bottom tin

Melt 150g butter & 250g digestive biscuits in a saucepan, then press into base of the tin & Press flat, Chill in Fridge until firm.

Next slice 3 bananas and arrange on the biscuit base. Put aside

Then, in a saucepan melt 75g butter next pour in a tin of full fat condensed milk & 75g of dark sugar and 1 tsp of vanilla extract. Heat slowly until dissolved then keep stirring until it becomes thick, but not grainy. Cool slightly then pour over bananas, Chill again until cold & firm.

Next with an electric beater, beat 300mls of double cream until stiff. Return to Fridge & spread or pipe all the cream on top. then back into fridge

Lastly Sprinkle Flaked chocolate over the cream, and keep in the fridge until needed.

and ENJOY X