

# Banoffee Pie

For Banoffee Pie to feed 5-6 you will need:

- 125g (4oz) Margarine or Butter
- 250g (16) Digestive Biscuits
- 397g Can of Caramel Condensed Milk
- 2 Bananas
- 150ml Double or Whipping Cream
- 1 Flake
- 1 Sharp knife
- 1 Chopping board
- 1 Large white bowl
- 1 Whisk
- 1 Large Billie
- 1 Wooden Spoon
- 1 Foil Flan Dish
- 1 Plastic Food Bag



1. To make the crumb case, melt the margarine slowly in the largest of the nest of 3 billies. Meanwhile crush the biscuits, a few at a time, by placing them in the plastic food bag and 'bashing' them with the back of the wooden spoon.
2. When the margarine has melted, stir in the crushed biscuits until they are all covered in the melted margarine.
3. Tip the mixture into the foil flan case and evenly press it down over the base.
4. When the base has cooled and 'set' open the tin of Caramel Condensed Milk and evenly spread it over the base, taking care not to break the base up!
5. Slice the bananas and reserving a few for decoration, place them on top of the caramel.
6. Tip the cream into your large white bowl and using the whisk whip the cream until it forms soft peaks. Don't whisk it too long otherwise it will be too stiff and you won't be able to spread it.
7. Carefully spread the cream over the banana.
8. To decorate, arrange the reserved slices of banana, crush the flake and sprinkle over the top.
9. Leave somewhere COOL until you are ready to serve.

Enjoy!