

NO BAKE BANOFFEE PIE



Moderate



30 minutes



Dessert



06-08 Servings

INGREDIENTS

250g digestive biscuits, crushed

100g butter, melted

1 tin Carnation Caramel (397g)

2 Bananas

1 300ml carton whipping cream,
whipped to soft peaks

Grated chocolate to sprinkle



COOKING STEPS

Put the crushed biscuits into a bowl with the melted butter. Mix it together thoroughly, then press the mixture into the base and sides of the tin. Chill for 30 minutes in the fridge.

Simply spoon the caramel from the tin into the base and spread gently to the edges. There's no need to beat the caramel first.

Remove the pie base from the tin. Slice the bananas and scatter them over the caramel. Top with the softly whipped cream. For the perfect finishing touch, dust with cocoa powder or use grated chocolate to decorate the banoffee pie. Chill until ready to serve.

For super speedy setting, put the base in the freezer for 10 minutes instead of the fridge.