

Banoffee Pie Pot

Serves 4-6

INGREDIENTS

- 100g butter
- 100g brown sugar
- 1 tin of condensed milk
- 2 bananas
- 200g digestive biscuits
- 300ml double cream
- 50g icing sugar
- Splash of vanilla extract (optional)
- Shaved chocolate/ sugar curl to decorate



METHOD

To make the toffee sauce heat the butter and sugar in a pan on a low heat until combined. Add the condensed milk and bring to the boil and simmer, stirring continuously, for 2–3 minutes or until dark golden, taking care that the mixture doesn't catch on the bottom. Remove from the heat and allow to cool completely.

In a bowl whip the double cream and icing sugar to soft peaks then fold in the vanilla extract. Crush the digestive biscuits to a fine crumb either in a food processor or in a food bag using a rolling pin. Mash one of the bananas and mix into the cooled toffee sauce and slice the other to layer between the toffee and cream mixture.

Now you just need to layer everything in a glass/ jar of your choice, and top with chocolate/ sugar curl. Chill in the fridge until needed.



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Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush
We cannot wait to see your creations!



a group of individual inns