

# Banoffee Pie

## Ingredients:

1. 200g digestive cookies
2.  $\frac{3}{4}$  stick butter softened
3. 395g condensed milk
4. 500ml fresh whipping cream left in the fridge
5. 2-3 ripe bananas
6. Coco powder to dust

## Directions:

**Prepare in advance** (may be prepared a week ahead of time)

1. Fill a large sauce pan with water and bring to a boil over medium heat.
2. Place the can of milk, unopened, in the boiling water.
3. Cover and let simmer 3 hours, topping off water as needed and turning the can every half hour to prevent scorching.
4. Cool completely and leave in the fridge.



1. Whip the whipping cream in a bowl of a cake mixer on high until soft peaks form (avoid over whipping).
2. In a food processor, pulse softened butter and digestive cookies until fine and well combined.
3. Evenly spread the cookie mixture on the bottom and sides of a 9 inch spring foam pan using a spoon to even it out.
4. Evenly spread out the cooked condensed milk (be careful not to ruin the flattened cookie mixture).
5. Slice into  $\frac{1}{4}$  inch slices and arrange them in concentric circles.
6. Cover bananas with whipping cream and sprinkle with sifted coco powder.
7. Leave in the fridge to cool.