

JULIE'S BANOFFEE PIE

Adapted from the recipe created by The Hungry Monk Restaurant.

Ingredients

Tin of condensed milk (400g)
Pack of ginger nut biscuits (250g)
2 tablespoons of butter
3 bananas
Tub of double cream (300ml)
1 teaspoon brown sugar
1 teaspoon instant coffee
Cocoa or chocolate powder for decoration

Method

1. Put the tin of condensed milk into a saucepan of water, bring to the boil and simmer for two hours. Don't let the pan boil dry, and allow the tin to cool completely before opening! This makes the toffee.
2. Crush or blend the biscuits until reduced to crumbs.
3. Melt the butter and combine with the biscuits.
4. Press the combined biscuits and butter into a round pie dish (about 20cm). Place in the fridge to set, until you're ready for the next step.
5. Cover the biscuit base with the toffee.
6. Slice the bananas about ½ cm thick, and layer them across the toffee.
7. Whip the cream with the sugar and coffee, until it's thick.
8. Cover the bananas with the cream. Make sure they're well covered, so they'll keep.
9. Dust with cocoa.
10. Keep refrigerated, and eat within 24 hours (if it lasts that long).

Tips and Alternatives

You could use a very thick vanilla custard instead of cream, if cream isn't your thing.

The tins of toffee will keep indefinitely, so as they're the most time-consuming part of the recipe, you could cook several at once, and keep the rest in the pantry.

If you have the toffee readily available, you can make up the pie very quickly. A terrific backup for those dessert emergencies!