

Banoffee Pie

250-butterscotch biscuit base

75-butter

200g caramel

4-6 bananas

600ml thicken cream

Chocolate/coco powder to decorate

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a processor & combine with 75g melted butter in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for 30 minutes

Pour caramel over the biscuit base evenly, cut 5cm thick bananas on an angle and place around the outside of the mould and work your way inside.

Whip cream till thick, and spread over the bananas, grate chocolate over the cream or coco powder, put the lid on and refrigerate till set.

Remove the lid and sleeve from the base, cut & serve

You can re-assemble sleeve and lid to store in the fridge.