

CLASSIC BANOFFEE PIE

RECIPE FROM

Muffins and Mourning Tea

(OXFORD TEAROOM MYSTERIES ~ BOOK 5)

INGREDIENTS:

For the Base

- 100g butter, melted (7 tablespoons)
- 250g digestive biscuits (2-1/4 cups graham cracker crumbs in the U.S. can be substituted)

For the topping:

- 1 tin of sweetened condensed milk (14 ounces) eg. Nestlé Carnation or Eagle Brand
- 100g butter, melted (7 tablespoons)
- 100g dark brown soft sugar (1/3 cup plus 2 tablespoons)
- 3 tablespoons water
- 300ml whipping cream (1-1/4 cups)
- 4 small bananas (this can be increased or decreased according to taste)
- Grated Chocolate
- Approx 9 inch loose-bottomed cake tin, greased



Note: U.S. measurements are in brackets but be aware that results may vary since the recipe will not be as accurate as weighing the ingredients.

INSTRUCTIONS:

1. Crumble the digestive biscuits (or graham crackers) in a food processor until they become fine crumbs. Pour in the melted butter and combine well, until the crumbs stick together when pressed.

2. Press the crumbs into the bottom and sides of your cake tin. This is the base of the pie. Chill in the refrigerator for at least 10 minutes.
3. Melt the dark brown sugar and 3 tablespoons of water in a non-stick pan, over a low heat, stirring continuously until the sugar has completely dissolved. Add the remaining butter and condensed milk and bring to a rapid boil, for at least 1 minute. Stir continuously until the mixture forms a thick, golden toffee sauce. (This step is important for creating a delicious, thick caramel / toffee)
4. Remove the toffee sauce from the heat and spread most of it over the pie base *reserve a small amount to keep at room temperature for drizzling over the pie at the end). Refrigerate for at least an hour—until the toffee is semi-firm. (It can be kept in the fridge until ready to serve)
5. Beat the whipping cream using an electric mixer, until it is very thick and forms soft peaks.
6. Carefully remove the pie base from the cake tin and place it on a serving plate.
7. Slice the bananas thinly. Arrange them on top of the toffee sauce in the pie, followed by a layer of the whipped cream (alternatively, you can fold them gently into the soft whipped cream, then spoon the mixture over the toffee sauce). Keep a few slices back for decoration on top.
8. Decorate the top of the pie with the last few slices of banana and sprinkle with grated chocolate. You can also drizzle some more toffee sauce on top (you may need to rewarm it slightly if it has thickened too much to drizzle).

Tips:

1. Thoroughly chill the mixing bowl and beaters before whipping the cream.
2. Use a vegetable peeler to make chocolate curls. Drag the peeler across the edge of a chocolate bar.

Enjoy!