



Banoffee Pie

Ingredients - for 8 people

For the pastry:

100g butter
200g plain flour
1 egg yolk
1tbsp caster sugar

For the filling:

1 394g tin caramel
300ml double cream
3 bananas
dark chocolate

Method

- Make the pastry case. Crumb the butter into the flour in a bowl to resemble breadcrumbs. Add the sugar and then the egg yolk and blend. A little at a time, add very cold water until the dough starts to clump together as one piece. Bring to a ball of firm dough, wrap in film and chill in the fridge for 30 mins.
- Heat the oven to 190C/gas 4.
- Grease and line a 20cm loose bottomed flan tin.
- Roll out the pastry on a floured surface to fit the tin. Leave a little proud of the edge to allow for shrinkage.
- Line the base of the pastry with greaseproof paper and weigh down with baking beans. Bake for 15 mins.
- Remove the beans and paper and return to the oven for 15 more mins until crisp and golden. Leave to cool.
- Spread half the caramel on the base, cover with a layer of sliced banana rings and put the rest of the caramel on.
- Whisk the cream in a bowl until standing in peaks and cover the caramel with it.
- Grate the chocolate on top. Refrigerate until serving.

