Banoffee Pie

Our Banoffee Pie is a classic for a reason. Made extra indulgent with Werther's Original Butter Candies. Enjoy!

www.werthers-original.co.uk

Ingredients

- 115g Werther's Original Butter Candies, ground in a high powered food processor
- 350g digestive biscuits
- 200g butter, melted
- 5 or 6 ripe bananas
- 200g dulce de leche
- 250g double cream

Prep Time
- 40 minutes

Number of portions
- 12

Instructions

1. Place the biscuits in a food processor and blitz to a fine crumb. Empty into a bowl and stir through 100g of the ground Werther's Originals, then pour over the melted butter and thoroughly combine. Press the mixture into a 23cm loose-bottomed tart tin, using the back of a spoon to make sure it's compact. Place onto a flat plate and chill in the fridge for at least 1 hour.

2. Once ready to assemble, remove the tart base from the fridge and pour over the dulce de leche. Spread evenly using an angled palette knife, then slice the bananas (how many you use will depend on their size) and layer over the pie in concentric circles, making sure they overlap slightly. Next, whip the cream until it starts to stiffen, then dollop onto the centre of the pie. Spread outwards so it covers all the banana slices, then return to the fridge for another 30 mins to firm up.

3. Once firm and ready to eat, take the pie out of the fridge and remove from the tin. Place on a serving board and sprinkle the remaining 15g of crushed Werther's Originals around the edge of the pie or in your desired style. Serve immediately.

This delicious recipe contains
Werther's Original Butter Candies