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Banoffee Pie

Category: Desert

Yield: 10 servings

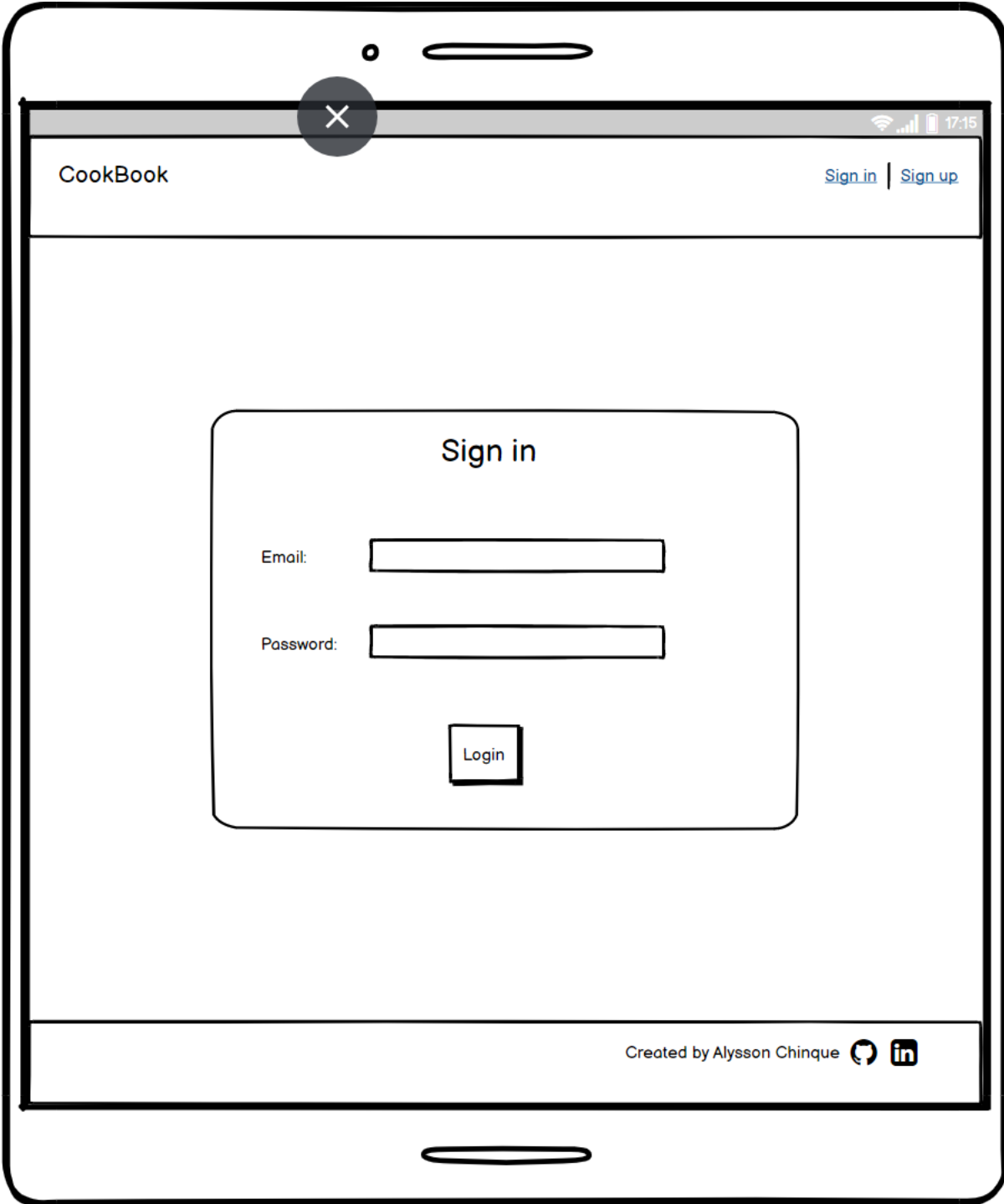
Total: 2 hr

Ingredients:

3 bananas, 1 tin of caramel, 0.5L fresh cream, digestive biscuits, 200g of butter, gelatine, icing sugar.

Steps:

1. Put the crushed biscuits into a bowl with the melted butter. Mix it together thoroughly, then press the mixture into the base and sides of the tin. Chill for 30 minutes in the fridge.
2. Simply spoon the caramel from the tin into the base and spread gently to the edges. There's no need to beat the caramel first.



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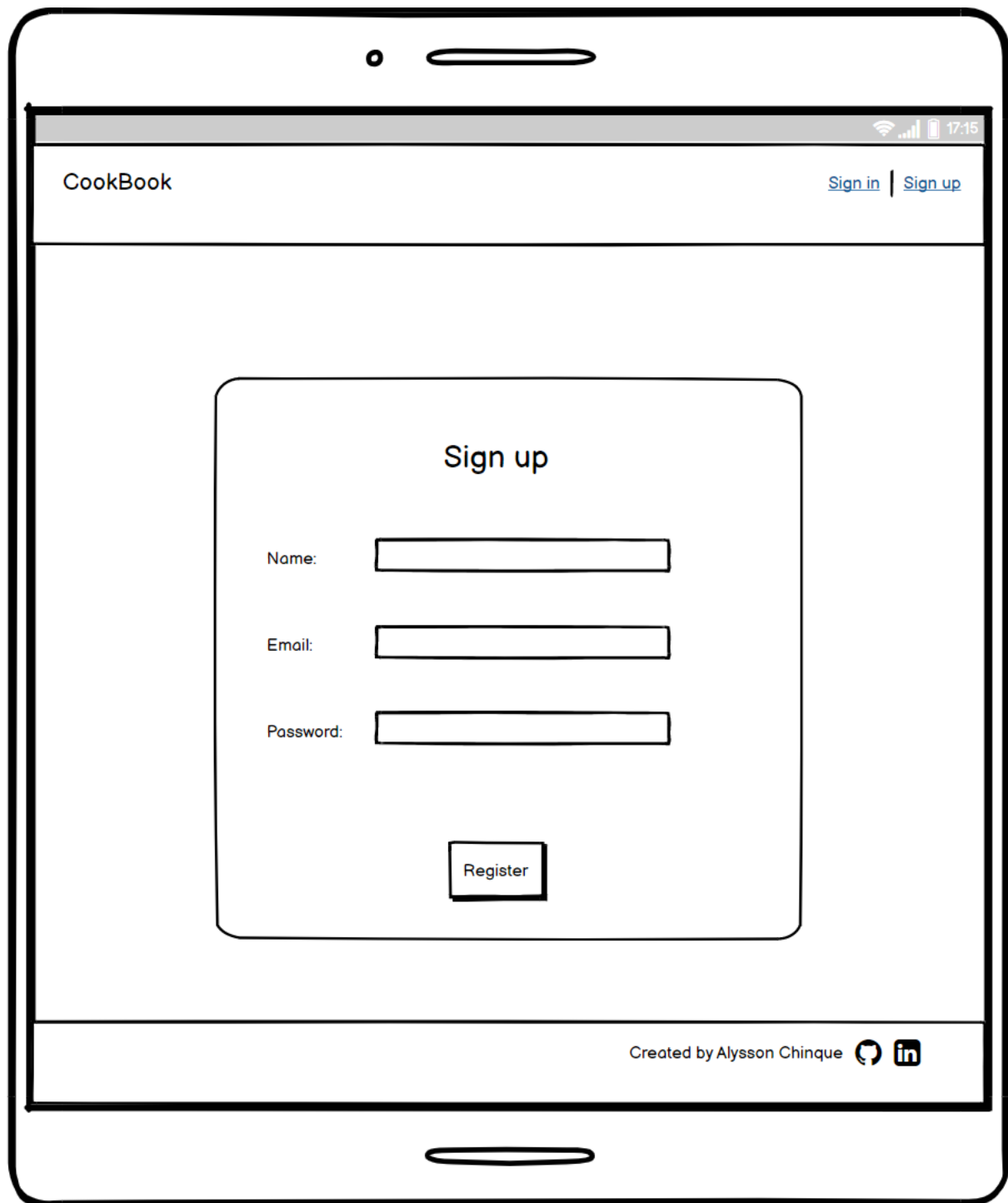
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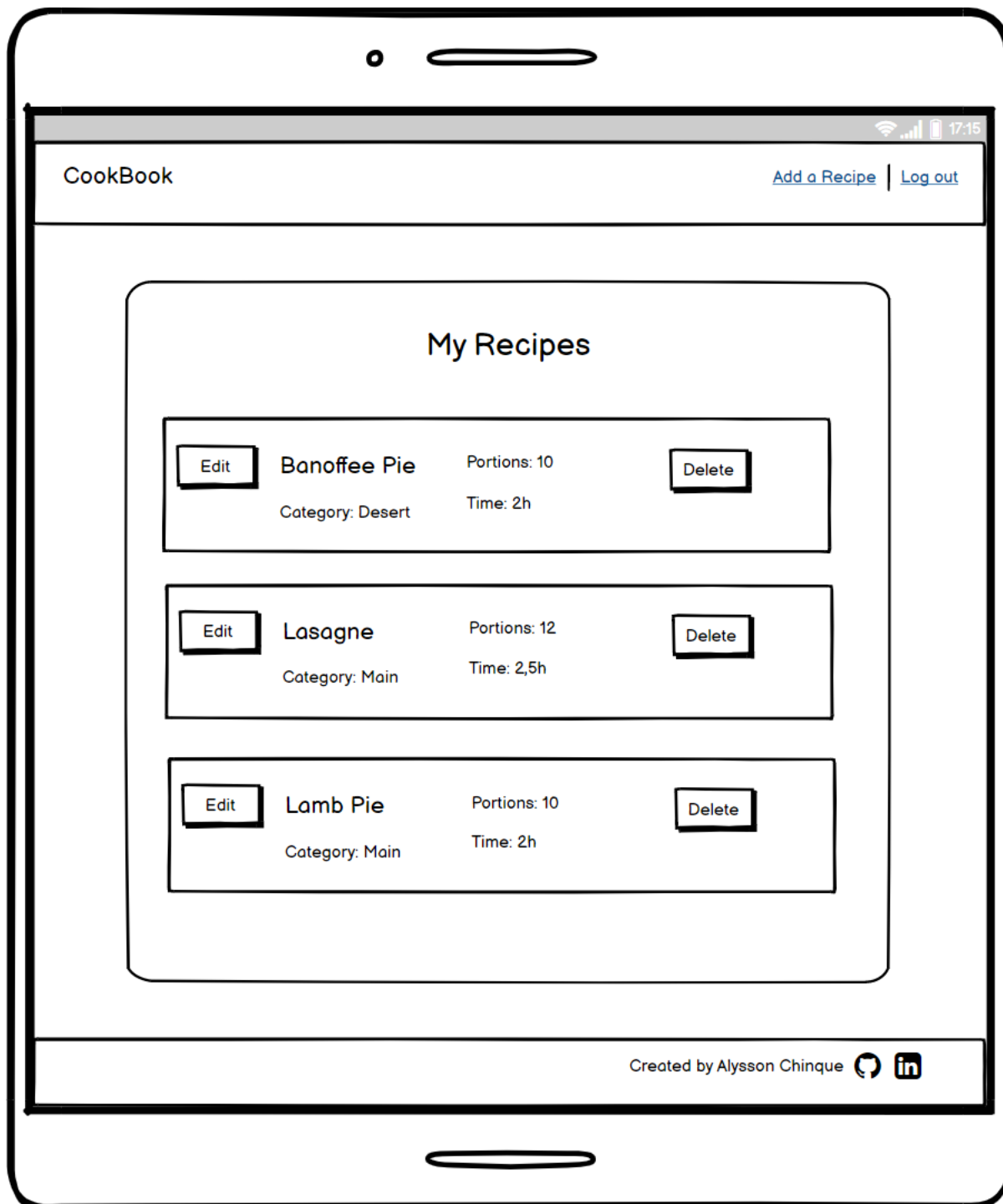
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