**Banoffee Pie**

**Ingredients**

*For the base:*

* 250 grams digestive biscuits
* 125 grams unsalted butter, melted

*For the toffee filling:*

* 1 can (397 grams) sweetened condensed milk
* 100 grams unsalted butter
* 100 grams soft light brown sugar

*For the topping:*

* 4 large ripe bananas
* 300 millilitres double cream (heavy cream), well-chilled
* 1 tablespoon icing sugar
* Grated dark chocolate or a dusting of cocoa powder, for decoration

**Preparation time**

* Active time: 25 minutes
* Inactive time (chilling): 3 hours

**Utensils needed**

* 23-centimetre loose-bottomed tart tin or pie dish
* Food processor or rolling pin and a sealable plastic bag
* Small saucepan
* Spatula or wooden spoon
* Whisk (electric or manual)
* Mixing bowl

**Preparation instructions**

1. **Make the biscuit base:** Crush the digestive biscuits into fine crumbs using a food processor. Alternatively, place them in a sealable bag and crush them with a rolling pin. In a bowl, mix the biscuit crumbs with the melted butter until thoroughly combined.
2. Press the crumb mixture firmly and evenly into the base and up the sides of the tart tin. Place the tin in the refrigerator to chill and firm up for at least 30 minutes.
3. **Make the toffee filling:** Place the condensed milk, butter, and soft light brown sugar into a small, heavy-bottomed saucepan. Heat gently, stirring constantly with a spatula or wooden spoon until the sugar has dissolved and the butter has melted.
4. Once smooth, increase the heat to medium and bring the mixture to a steady simmer, stirring continuously for about 5-7 minutes until it thickens and turns a light caramel colour. It is crucial to stir constantly to prevent it from catching and burning.
5. Pour the hot toffee filling over the chilled biscuit base and spread it out evenly. Return the pie to the refrigerator to cool completely and set for at least 2 hours.
6. **Assemble the pie:** Once the toffee is firm, whip the chilled double cream with the icing sugar until it forms soft peaks. Be careful not to overwhip.
7. Slice the bananas and arrange them in a single, even layer over the set toffee filling.
8. Spoon or pipe the whipped cream over the banana layer, covering it completely.
9. Decorate the top with grated dark chocolate or a dusting of cocoa powder.
10. Keep the finished pie refrigerated until ready to serve. For best results, assemble with the bananas and cream no more than a few hours before serving.

**Number of servings**

* 8-10 servings

**Nutritional information (per serving)**

* Calories: Approximately 500-600 kcal
* Fat: 35-40g
* Carbohydrates: 45-55g
* Protein: 5-7g
* Sugar: 35-45g

*(Note: Nutritional information is an estimate and can vary based on specific ingredients and serving size.)*

**Allergen information**

* Contains: **Wheat (Gluten)**, **Milk**.
* May contain: **Soya** (check biscuit ingredients).