

Banoffee Biscuit Balls



This easy four-ingredient banoffee biscuit ball recipe is the perfect dessert for a festive occasion.

Ingredients

200 g wheat biscuits, extra crushed biscuits for topping

1/4 cup caramel

1 medium ripe banana, peeled

100 g dark chocolate, melted (optional)

Method:

1. Add the biscuits, caramel and banana in a food processor and pulse until biscuits are crushed and mixture comes together.
2. Using clean hands and a tablespoon measure, form the mixture into balls and place on a lined tray. Roll each ball in the extra crushed wheat biscuits and refrigerate for 15-20 minutes until firm.
3. Alternatively, if using chocolate, dip each ball in the melted chocolate and let it set over a wire rack.