

Banoffee Ice-Cream Pie Dessert Recipe



Impress your guests with these easy to make little show-stoppers.

Ingredients

Bananas

Cream

Caramel top 'n' fill

Milk chocolate

Method:

1. In a large microwaveable bowl, melt 160g chocolate, stirring every 30 seconds until smooth.
2. Pour the chocolate evenly into either muffin papers, homemade chocolate cups or individual glasses and place in the freezer.
3. In a large bowl, beat 300ml of cream just until soft peaks form. Add the Caramel Top 'n' Fill and mix to combine.
4. Pour half the caramel mixture over the chocolate base of each individual cup/glass.
5. Return to freezer for 2 hours. Cover remaining caramel with cling wrap and refrigerate.

6. Once caramel layer is nice and firm, remove from freezer and cut bananas in 2cm chunks and place over the top of each cup/glass.
7. Melt another 60g of chocolate in the microwave until smooth. Add the chocolate layer to each portion. Sit for 2 minutes, then top with remaining caramel. Smooth the top once again. Return to the freezer to completely set, at least 2 hours.
8. Decorate by grating chocolate over the top.