## 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 160 g 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 300 ml 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 2 cm chunks and place over the top of each cup/glass.
7. Melt another 60 g 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.
