



BANOFFEE PIE

Prep 10 min Bake 15 min Serves 6 people

INGREDIENTS

Base:

- 130g Vegan Block Butter
- 250g Doves Farm Digestive Biscuits

Pre heat your oven to 200 degrees

Topping:

- 100g Vegan Block Butter
- 100g Essential Caster Sugar
- 1 Tin of Vegan Condensed Milk
- 1 Large Banana
- Heavenly Whipped Vegan Spray Cream

METHOD

In a large mixing bowl, crush the digestive biscuits into breadcrumbs. You can do this either with your hands or with the end of a rolling pin.

Heat the butter in a medium-sized pan until melted. Take off the heat, add in the crushed biscuits, and stir well. Line a small baking tin with greaseproof paper. Pour the mixture into the tin, creating a flat, even base, and bake in the oven for 15 minutes. Take it out of the oven and leave it to cool for 10 minutes, then place it in the fridge to cool for an hour.

If you are in a rush, you can pop this

in your freezer for 10 minutes. For the topping, heat the butter in a sauce pan, add sugar, and stir in until melted and golden in colour. Pour in the condensed milk, stirring over medium heat. Bring to the boil—this should take around 1 minute—making sure the toffee doesn't catch.

Once thick and smooth in consistency, take the sauce off the heat, spread it over the chilled base, and let it cool for an hour in the fridge.

Once cooled, carefully remove the pie from the tin and peel off the greaseproof paper. Slice the banana and create a pattern on top of the toffee. You can serve this with whipped skooshy cream or ice cream.