

Quick and easy banoffee pie

Ingredients

Base:

- 200g digestive biscuits- get from school
- 100g butter- get from school

Filling:

- 397g can Carnation Caramel
- 1 banana
- 300ml pot of double or whipping cream, softly whipped
- **grated chocolate to finish- get from school**

You will also need:

- 20cm loose bottom flan or cake tin

Method

1. Crush the biscuits in a blender or in a double-lined bag with a rolling pin. Combine the crushed biscuits with the melted butter.
2. To make the pie bases use the back of a teaspoon to press the mixture into the base and sides of the tins. Chill for about 20 minutes.
3. Spread the Carnation Caramel on to the biscuit base, being careful not to pick up the biscuits crumbs.
4. Slice the banana and place pieces over the caramel.
5. Pipe the cream over the caramel, decorate with a banana slice and dust with grated chocolate or flake.

Tips:

- If you don't like bananas, you can leave out as it still makes a delicious dessert!
- If you haven't got a cake tin at home it can be made in a Tupperware box

Skills:

- Use of hob
- Combing ingredients
- Whisking
- Knife skills
- Piping

