Thanksgiving Recipe

Banoffee pie is a classic English dish - originally from a tiny village in East Sussex. We've used condensed milk to make the best, creamiest caramel that thickens perfectly around the banana slices. And the base is only two ingredients – your favorite biscuit/cookies and melted butter.
This is the recipe I use and need to update for US measurements.

In fact, considering how impressive the end result is, we can't believe how easy this pud is to make. No baking is required, just leave plenty of time for it to chill and set (at least two hours, but more if you want to make it in advance).

Treat loved ones to a banoffee pie for dessert this Thanksgiving featuring a classic biscuit base, oozy caramel, bananas, cream, and chocolate. Who could resist?

Ingredients

- 250g (9oz) digestive biscuits or Graham crackers
- 100g (4oz) butter, melted
- 75g (3oz) Caster sugar
- 397g can caramel or 400g dulce de leche
- 3 small bananas, sliced
- 300ml / 1.5 cups double cream
- 1 square dark chocolate (optional) or your favorite chocolate grated on top!

How To Cook

STEP 1
Crush the biscuits/crackers, either by hand using a wooden spoon, or in a food processor, until you get fine crumbs, tip into a bowl. Mix the crushed biscuits with the melted butter until fully combined. Tip the mixture into a 23cm loose-bottomed fluted tart tin and cover the tin, including the sides, with the biscuit in an even layer. Push down with the back of a spoon to smooth the surface and chill for 1 hr, or overnight.

STEP 2
Beat the caramel to loosen and spoon it over the bottom of the biscuit base. Spread it out evenly using the back of a spoon or palette knife. Gently push the chopped banana into the top of the caramel until the base is covered. Put in the fridge.

STEP 3
Whip the cream with the icing sugar until billowy and thick. Take the pie out of the fridge and spoon the whipped cream on top of the bananas. Grate the dark chocolate over the cream, if you like, and serve.