



# StoneCutters Kitchen

## Banoffee Pie

This is a great one for the store cupboard as the caramel can be pre-prepared and will last for years!!!

### Topping:

2 X 397g tins Nestle sweetened condensed milk  
3 Bananas

To prepare the milk take the unopened tins and cover them with water, place on the heat and bring to the boil. Turn them down to a bear simmer (with the water just barely moving) and cook for four and a quarter hours, this will give you the thickness of caramel you require for the banoffee. (You could reduce the cooking time if you wanted a caramel sauce for example, just cook for about two and a half hours.) Caution must be taken that the tins stay covered with water so they should be checked regularly and topped up with boiling water as necessary. If the water level goes below the top of the tin the milk will not cook evenly. If the water dries out they will explode!!! so be careful. Once they are cooked remove from the water and allow to cool. These tins can be kept in the store cupboard indefinitely so I suggest that you cook 4 - 6 at time to make it cost effective.

### For the Base:

You need a 24cm spring-form cake tin  
Makes 8/10 portions

**375grams Digestive Biscuits** crumbed in a food processor with the blade attachment.  
**115grams-melted butter** - add to the biscuit crumbs and wizz to about 10 seconds until crumbs darken with the butter. Don't over do the mixing.  
Spread the mixture into the tin, press and smooth down with the back of a spoon.  
Put into the fridge for 15mins to set.  
If the base is too hard when set reduce the quantity of butter, if it is too crumbly slightly increase the butter.

When visitors call unexpectedly just make up the base. Slice the bananas and spread them over the biscuit base. Open the two cooked tins of condensed milk and using 2 soup spoons spread evenly over the bananas. Decorate with chocolate sauce, take off the ring and serve with cream or ice cream.