

Chocolate Banoffee Pie

Serves: 10

Ingredients:

75g Margarine/Butter (melted)
250g Chocolate Digestive biscuits (crushed)
200g Chocolate
397g Tin Carnation Caramel
3 Bananas
284ml Whipping Cream
Cocoa Powder to decorate (optional)

1. Add the melted margarine to the crushed biscuits and mix well. Press the mixture is to the base and part way up the sides of a 20cm loose bottomed cake in.
2. Break the chocolate into pieces and melt. Mix the chocolate with the caramel and spread it on top of the biscuit crumbs. Leave the chocolate pie in the fridge for 1 hour until firm.
3. Slice the bananas and place them on top of the caramel. Whip the cream and spread it over the bananas. Sprinkle the cocoa powder over the whipped cream if you want.

Serve it up and enjoy!

