

Tom's American Banana Toffee Pie

Serves: 8

Ingredients

75g butter

175g digestive biscuits, crushed

25g milk chocolate chips

2 bananas, peeled and sliced

juice of ½ lemon

250g toffee spread

284ml carton whipping cream

5ml spoon instant coffee granules, dissolved in ½ x 5ml spoon boiling water

Method

Melt the butter and stir in the crushed biscuits and the chocolate chips. Press firmly into the base of a 20cm round flan ring or loose-bottomed tin and refrigerate whilst preparing the filling.

Place the sliced bananas onto the biscuit base and drizzle over the lemon juice.

Cover the bananas with the toffee spread, reserving a 15ml spoonful for decoration. Whip the cream until soft peaks form and stir in the coffee then pile it on top of the toffee and bananas, spreading it evenly.

Drizzle the remaining 15 ml spoon of toffee spread over the surface of the pie and refrigerate until required.

Nutrition Info (per serving)

476 calories

29g fat

Serve this with Mrs Dowson's Real Dairy Double Chocolate Ice Cream.

Tom Bridge

International Master Chef & Author ©