



kate_smirnova/AdobeStock

BANOFFEE Pie

On 23 January, it's National Pie* Day in the USA. To celebrate, you could make this banana and toffee* or "banoffee" pie!

INGREDIENTS

- 150g digestive* biscuits
(about 10 biscuits)
- 150g butter*
- 75g light muscovado* sugar
- 1 can* condensed* milk
(397g)
- 1 teaspoon* vanilla* essence
- 300ml double* cream
- 3 small bananas
- cocoa* powder

METHOD*

- 1** Line* a 20cm spring* tin with baking* paper.
- 2** Melt* half* (75g) of the butter. Crush* the biscuits and mix* with the melted* butter. Put into the tin* and press* down with the back* of a spoon. Cool* in the fridge for 15 minutes.
- 3** Heat* the sugar and the rest of the butter (75g) in a saucepan* until* combined. Add* the condensed milk and bring* to the boil. Stir* for 2 to 3 minutes at boiling* point. Add the vanilla essence. Pour the "toffee*" into the tin. Cool in the fridge* for 1 hour.
- 4** One hour later*, slice* the bananas and place them on the toffee.
- 5** Whip* the cream in a bowl. Put the whipped* cream on top of the bananas. Cool in the fridge for one more hour.
- 6** Remove* the pie from the tin. Decorate with cocoa powder.

HELP!

add: ajouter
back of a spoon: dos d'une cuillère
baking paper: papier cuisson
boiling point: point d'ébullition

bring to the boil: porter à ébullition
butter: beurre
can: boîte de conserve
cocoa powder: cacao en poudre
condensed milk: lait concentré

cool in the fridge: laisser refroidir au réfrigérateur
crush: écraser
digestive biscuits: biscuit sablé à la farine complète
double cream: crème fleurette entière (30%)

fridge: réfrigérateur
half: la moitié
heat: faire chauffer
later: plus tard
line: tapisser
melt(ed): faire fondre, fondu
method: préparation
mix: mélanger

muscovado sugar: sucre de canne complet
pie: tarte
press down: tasser
remove: retirer
saucepan: casserole
slice: couper

en rondelles
spring tin: moule à manqué
stir: remuer
teaspoon: petite cuillère
tin: moule
toffee: caramel
until combined: jusqu'à ce que ce

soit homogène
vanilla essence: extrait de vanille
whip the cream: fouetter la crème
whipped cream: crème fouettée