

# Fairtrade Banoffee Pie

This is an **English**<sup>1</sup> dish. Crunchy, sweet, creamy and chocolatey, oooh yes please.

This delicious sweet course should be made ahead of time and kept chilled until served. Quantities are for four generous portions, can be stretched a little.

## Ingredients

*Pie base:*

250 g plain digestive biscuits

125 g margarine

*Pie  
topping:*

175 g **FAIRTRADE** raw cane sugar

175 g margarine

400 g condensed milk

3 medium **FAIRTRADE** bananas

1 **FAIRTRADE** lemon

150 ml whipping cream

1 small bar darkly divine  
**FAIRTRADE** chocolate

a spoon.

Place in the refrigerator for 60 minutes or so.

## Make the topping

Over a gentle heat, melt the margarine and stir in the sugar and condensed milk.

Bring slowly to a boil, turn down to a simmer, and simmer for 4 or 5 minutes, stirring continuously until the mixture browns.

Pour over the biscuit base and place back in the refrigerator until the mixture has set.

Peel and chop the bananas.

Toss the bananas in the lemon juice, and then make a layer of bananas over the base, reserving a few for decoration.

Whip the cream until thick and make a cream layer over the bananas.

Decorate with the remaining bananas and grated Darkly Divine chocolate.

## Method

### Preparation

Juice the lemon and discard the skin and pips.

Crush the biscuits as if you were making bread-crumbs<sup>2</sup>.

### Make the base

Grease the bottom of a round, 20 cm baking tin.

Melt the margarine over a gentle heat in a saucepan and stir in the biscuit crumbs.

Place the biscuit mix in an even layer on the bottom of the tin and smooth out with the back of

### To serve

Serve chilled.

### Variation

There are no variations suggested.

This needs ripe, but only slightly spotty bananas.

<sup>1</sup><http://www.fairtradecookbook.org.uk/countries/england.htm>

<sup>2</sup><http://www.fairtradecookbook.org.uk/recipes/breadcrumbs.htm>