



# Mini Banoffee Pies

12 servings



Easy

up to 30 Min.



## Ingredients:

### for the Mini Banoffee Pies:

- 12 Dr. Oetker Muffin Cases
- 100 g Lightly Salted Butter (3 1/2 oz)
- 190 g Digestive Biscuits (6 1/2 oz, finely crushed)
- 140 g Dr. Oetker Surprise Inside Cupcake Centres Salted Caramel (x1 pouch)
- 100 ml Double Cream (3 1/2 fl.oz)
- 2 Bananas (ripe)
- about 5 g Dr. Oetker 35% Milk Chocolate (x2 squares)

- 1 Line 12 fairy cake tins with Baking Cases. Melt the butter in a pan then remove from the heat and stir in the crushed biscuits. Divide the mixture equally between the cases then press evenly into the bottom and halfway up the sides using the back of a teaspoon to make small cases; chill for at least 30 minutes until firm.
- 2 Once the biscuit cases are firm, remove from the tins and carefully peel away the Baking Cases. Arrange the biscuit cases on a serving plate and keep in the fridge until ready to serve.
- 3 When ready to serve, open the pouch of Surprise Inside Cupcake Centres and gently squeeze a little of the filling into each biscuit case. Whip the cream until just peaking then spoon a dollop on top of each.
- 4 Peel and thinly slice the bananas and top each pie with 2 slices. Using a vegetable peeler or grater, shave off small pieces of Milk Chocolate on top of each pie. Your mini banoffee pies are ready to serve and enjoy!

### Tip from the Test Kitchen

- These mini biscuit cases are perfect cases for other mini desserts. Why not try Dr. Oetker Surprise Inside Cupcake Centres Rich Chocolate and top with cream and half a strawberry or a raspberry.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)