

Banoffee Pots



DIFFICULTY
EASY



SERVES
16



PREP TIME
30 MINUTES



BAKE TIME
15 MINUTES

Ingredients

BISCUIT BASE

100g rolled oats
90g desiccated coconut
200g **Chelsea Caster Sugar**
150g plain flour
5g baking soda
110g butter
30ml **Chelsea Golden Syrup**

CARAMEL

200g **Chelsea Soft Brown Sugar**
200g butter
10ml vanilla essence
760g caramel condensed milk (2 cans)
150ml cream

OTHER FILLING LAYERS

600ml cream
6 bananas

TOPPING

dark chocolate for grating or making curls

Method

BISCUIT BASE

Preheat oven to 180°C. Line baking trays with baking paper. Combine oats, coconut, **Chelsea Caster Sugar** and flour in a bowl. Dissolve baking soda in 30 mls of boiling water. In a saucepan melt butter and **Chelsea Golden Syrup**, add baking soda/water. Add dry ingredients. Roll tablespoons of mixture into balls and place on baking trays. Flatten before baking. Leave space around each one as they will spread. Bake for 10-15 minutes. When cooked, leave on trays for a couple of minutes to harden then transfer to wire rack to cool completely. Makes 24 biscuits. Crush biscuits when cold.

CARAMEL

Combine **Chelsea Soft Brown Sugar**, butter and vanilla essence in saucepan on medium heat to melt butter. Slowly bring to the boil. When mixture reaches boiling,

remove from heat, add caramel condensed milk and whisk to combine. Return to heat and boil for 3 minutes, stirring continuously. Add the cream and stir until combined. Allow to cool before using.

OTHER FILLING LAYERS

Whip cream until soft peaks form. Slice bananas. Make chocolate curls.

Assemble in small glasses by placing a layer of biscuit crumbs, a layer of caramel, then bananas, then whipped cream. You can make it a double decker by adding another layer of each. Decorate with grated chocolate or chocolate curls.

Nutrition

Contains dairy.

Serving Suggestion

Must be stored in the refrigerator.

Total Cost

Cost Per Portion \$1.65

Gross Profit 80%

GST 15%

Min. Selling Price (per portion) \$8.30

*Cost based on average wholesale prices Dec 2019



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