



# Nor-se Munch!

## Banoffi Pie

An easy family favourite with buttery pastry

**Portions** 8

### Pastry

<b>Ingredients</b>	200g	Plain White Flour
	100g	Margarine
	25ml	Water

### Method

1. Mix all the ingredients into a dough
2. Roll out the pastry and line a tart tin
3. Prick base and flute the edges
4. Bake blind in a moderate oven – Gas 6, 180`

### Topping

#### Ingredients

4	Bananas
1 small tin	Condensed Milk
100g	Margarine
50g	Caster Sugar
2 TBLsps	Golden Syrup
	Double Cream and Flaky Chocolate for decoration

### Method

1. Place condensed milk, margarine, caster sugar and golden syrup in a saucepan. Bring to the boil stirring continuously for 4 minutes while boiling.
2. Line pastry with sliced bananas.
3. Pour condensed milk mixture over the top and leave to set.
4. Swirl cream and sprinkle chocolate on the top to decorate.