



## BANOFFEE PIE

 **Prep: 15 minutes plus chilling**

 **Cook: 5 minutes**

 **Serves: 8**

Each serving contains



of your guideline daily amount

### INGREDIENTS:

- 175g Rich Tea Light biscuits
- 200g unsalted butter
- 100g dark brown soft sugar
- 397g can condensed milk
- ½ tsp **LoSalt**
- 2 ripe bananas, mashed
- 250g 0% fat Greek yoghurt
- 1 tsp cocoa

### METHOD:

1. Preheat the oven to 200°C, gas mark 6.
2. Crush the biscuits in a food processor to give fine crumbs. Melt 100g butter and mix in the crumbs.
3. Press into the base and sides of a 4cm deep, 20cm round loose bottomed tin and bake for 10 minutes. Cool.
4. Melt the remaining butter and sugar in a medium saucepan and gently cook for 3 minutes, stirring constantly. Add the condensed milk and bring to the boil, stirring and cook for 1 minute, stirring all the time to give a thick golden caramel.
5. Stir in the **LoSalt** and pour into the tin. Chill for at least 4 hours or overnight.
6. Spread the bananas on top of the caramel and top with the yoghurt, remove from the tin. Sprinkle with cocoa and serve.