

Girl Guide Recipes

Choconoffee Pie Cake

Ingredients

- 22 (1½ pkts) Choc Guide biscuits
- 75g butter, melted
- 400g can caramelised condensed milk
- 2 medium bananas
- Juice ½ a lemon
- 300ml cream
- 1 tbsp coffee liqueur
- 1 tsp vanilla essence
- 1 tbsp sugar

Method

Preheat the oven to 170°C.

Break the biscuits into a food processor and process until finely crumbed. Pour in the melted butter and process until well combined. Line the bottom of a round 20cm spring form tin with baking paper and press the crumbs evenly over the bottom and 3-4cm up the sides. Place in the oven and bake for 8-10 minutes until the middle has just coloured, then remove from the oven and cool.

Open the can of condensed milk and stir until smooth, then pour into the cooled crust and spread evenly over the base. Peel the bananas and cut into 5-7mm thick slices, toss these with the lemon juice to prevent browning, then spread these over the caramel, overlapping if required.