



# Banoffee

20'  
Hands on

3 hours'  
Hands off

180'  
Cook Time

8-10  
Portion(s)

1  
Difficulty



## Ingredients

For the base

- 300 g cookies, of your choice
- 100 g butter

for the filling

- 800 g [dulce de leche](#)
- 1 teaspoon(s) [vanilla extract](#)
- 1 pinch salt
- 500 g [whipped cream](#)

For the whipped cream

To assemble

- 3-5 bananas, ripe
- 1-2 tablespoon(s) lemon juice

To serve

- mini pretzels
- [caramel sauce](#)

## Method

For the Dulce de leche

- In a pot full of water, add the 2 cans of sweetened condensed milk.
- Bring to a boil and simmer for 3 hours, adding more boiling water when necessary.
- When ready, set them aside to cool.

For the base

- Beat the cookies in a food processor until finely ground.
- Place a pan over heat. Add the butter and let it melt.
- Add the ground cookies to the pan and mix.
- Transfer mixture to a 26 cm round spring form pan, lined with parchment paper.
- Press down on it with the bottom of a glass to spread it along the bottom and slightly up the sides of the pan and make it compact.
- Refrigerate for 30 minutes to chill.

For the filling

- Place a pan over low heat.
- Add the [dulce de leche](#), vanilla extract and salt.
- Cook until the caramel melts and spread over banoffee base.
- Refrigerate for 4-5 hours.

To assemble

- Cut the bananas into large pieces and toss with lemon juice in a bowl.
- Arrange nicely over sweet and top with whipped cream.
- Serve with cookies and toffee.

## Tip

If you don't plan on eating this sweet immediately, you can soak 10 g of gelatin in 3 tablespoons of water, then drain them and add them to the pan along with the dulce de leche. If you would like to avoid preparing the dulce de leche on your own, you can find ready-made dulce de leche in big super markets!

## Διατροφικός πίνακας

Nutrition information per portion

674 Calories (kcal)	34.0 Total Fat (g)	19.0 Saturated Fat (g)	80.0 Total Carbs (g)
34%	49%	95%	31%
60.0 Sugars (g)	11.0 Protein (g)	2.1 Fibre (g)	0.89 Sodium (g)
67%	22%	8%	15%