



BONFIRE BANOFFEE PIE

PREP 30 mins

CHILL 1 hrs

This Bonfire Banoffee Pie is a delicious combination of buttery biscuit, caramel and banana layers topped with gooey, toasted marshmallows.

This recipe is perfect for those moments where you haven't got much time but want to serve up a dessert that both tastes and looks delicious. It's no-bake meaning it requires minimal effort, but if you really want that show-stopper look, invest in a blowtorch to char that mountain of marshmallows for a gooey, melty centre.

Ingredients

250 g	digestive biscuit
200 g	unsalted butter melted
3-4	large bananas peeled and sliced
397 g	tinned caramel
1 bag	Epic Snax Giant Toastin' Marshmallows

Instructions

Butter and line the base of a 21cm loose-bottomed fluted or spring-form cake tin with non stick baking paper. Put your biscuits into a food processor and whizz until they resemble breadcrumbs.

N.B. If you don't have a food processor, place your biscuits in a food bag and use a rolling pin to crush to a fine crumb.

Add the melted butter and mix until the biscuit crumbs are well coated. Pour into the prepared tin and press into the base and sides, either using your fingers or the back of a spoon. Chill in the fridge for at least one hour.

Once the biscuit base has set, pour the caramel into the biscuit base and top with your sliced bananas. Chill again for at least one hour.

Pile Epic Snax's Giant Toastin' Marshmallows on top. Then, you can either use a blowtorch, or preheat your grill to medium-high to toast the marshmallows on top until they're golden and gooey.

Decorate with indoor sparklers and serve.

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