



BANOFFEE TRIFLE CUPS



MAKES 6 MINI TRIFLES

DESCRIPTION

The best way to share a banoffee pie while watching the game is to have individual cups, of course! These mini banoffee trifles are the best way to cure your sweet tooth after a fabulous brunch.

PREP	COOK	TOTAL
20min.	N/A	20min.

INGREDIENTS

Crumble

1 5-ounce package shortbread cookies
2 tablespoons butter, melted

Assembly

6 ounces caramel or dulce de leche; 6 ounces double cream or whipped cream; 2 ripe bananas, sliced; 1 ounce dark chocolate

SPECIAL EQUIPMENT

Mini trifle cups

PROCEDURE

- 1 – Make the crumble: In the bowl of a food processor, pulse the cookies until they form a fine crumb. While the processor runs, drizzle in the butter until it resembles wet sand.
- 2 – Build the trifles: In a trifle cup, layer the cookie crumble, caramel, double cream and bananas until the cup is full. Use a vegetable peeler to shave the chocolate into curls to top off the cups.
- 3 – Refrigerate until ready to eat.

