

## CONDENSED BANANA PIE



Preparation time: 20 minutes

Refridgeration time: 1 hour minimum

Enough for 6-8 people

- Premade Pastry Flan, or make your own as below
- 1 tin Condensed Milk
- 2 cups Whipped Cream (1 for filling, 1 to decorate)
- $\frac{1}{2}$  cup Lemon Juice
- 3 mashed Bananas
- 3 heaped teaspoons Gelatin dissolved in  $\frac{1}{4}$  cup hot water
- Garnish with your choice, used here Grated Chocolate

You can make 2 easy homemade bases.

1. Line an ovenproof pie dish with Frozen Puff Pastry, cook in a hot oven 15 minutes, and then let cool.
2. Crush a packet of NICE or similar sweet biscuits into a dish. Mix well with 1 cup of very soft margarine. Press into pie dish and refrigerate for 1 hour.

For the filling: Combine the Condensed Milk and Lemon Juice, then stir the Gelatin through until all well blended. Stir through 1 cup of the Whipped Cream, and then the Bananas last. Fill your tart shell, finishing with a rounded top. Refrigerate for 1 hour and then top high with Whipped Cream, and garnish with your choice of toppings, used here is Grated Chocolate. Best used the day it is made for eye appeal, but leftovers keep fine for 2-3 days.