

**The Pampered Chef®**  
**Chocolate-Toffee Banana Pastries**  
**Recipe**

6 milk chocolates with a soft toffee centre (see Chef's Corner)  
1 large firm banana  
1 packet (250 g) chilled fresh ready-to-bake dough for 6 croissants  
Plain flour, for dusting  
1-2 tablespoons icing sugar  
About 4 tablespoons luxury toffee or toffee fudge sauce  
Vanilla ice cream, to serve (optional)

1. Preheat oven to 200°C/fan 180°C/Gas 6. Cut chocolate toffees in half horizontally; set aside. Peel banana; slice into twelve 6-mm-thick slices on **Cutting Board** using **Utility Knife**. Set aside.
2. Unroll half of croissant dough onto lightly floured **Large Grooved Cutting Board**; cut dough in half widthways using **Pizza Cutter** (leave rest of dough rolled up). Firmly pinch seams together on one side; turn over and pinch seams on other side. Using lightly floured **Baker's Roller®**, roll dough to increase width to 12 cm and to increase length to 32 cm. Repeat procedure with remaining dough on lightly floured surface, rolling to increase width to 14 cm and length to 34 cm.
3. Arrange banana slices over smaller dough rectangle in two rows of six each, spacing them about 2 cm apart; place halved chocolate toffees on top. Place remaining dough rectangle directly over filling, matching edges. Using **Pastry Cutter** fitted with fluted wheel, trim and discard outer edges of dough; cut into 12 rectangular-shaped parcels. Separate parcels using **Mini-Serving Spatula**; press firmly around filling to seal and pinch together any tears. Transfer parcels to **Rectangle Stone**, spacing them apart.
4. Bake about 12–14 minutes or until golden brown all over. Remove from oven to **Stackable Cooling Rack**; cool 3 minutes. Place two pastries on each serving plate; sprinkle with icing sugar using **Flour/Sugar Shaker**. Drizzle pastries with toffee sauce and serve immediately. Serve with vanilla ice cream, if desired.

Yield: Makes 12 pastries (serve 2 per portion)

Per serving: per pastry: Energy 691kJ/164kcal; Protein 3g; Carbohydrate 22.9g; Sugars 10.7g;

*Louise Dawkins – Consultant 016878*  
*147 Sherwell Valley Road, Torquay, TQ2 6EW*  
*Home 01803 404499 / Mobile 07730507262*  
*Email [louise.dawkins@abily.co.uk](mailto:louise.dawkins@abily.co.uk)*



Fat 7.4g; Saturated Fat 3.8g; Fibre 0.6g; Salt 0.4g

Cook's Tip: 1 tube (52 g) dome-shaped milk chocolates with a soft toffee centre (45% toffee) will leave a few remaining.

Use chocolates with soft toffee centres, not hard ones, as they melt better during cooking.

If desired, 12 milk chocolates with a soft caramel centre (each about 2 cm in diameter and similar in appearance to chocolate buttons) can be used whole and substituted for chocolates with a soft toffee centre.

This dessert is best eaten on the day it is made. If served without the toffee sauce, these pastries are delicious served warm or cold as a mid-morning or afternoon snack.

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147 Sherwell Valley Road, Torquay, TQ2 6EW  
Home 01803 404499 / Mobile 07730507262  
Email [louise.dawkins@abily.co.uk](mailto:louise.dawkins@abily.co.uk)*