



Mini Easy Banoffee Tarts

1 pack dessert shortcrust pastry (if making from scratch use 150g plain flour, 75g butter, 1 tbsp caster sugar, 1 egg yolk and very cold water)

2 bananas

3 packets rolos

Optional but not essential– clotted or double cream to decorate

1. Roll pastry into 24 small balls and press into lightly greased (with kitchen spritzer) mini muffin pan with mini tart shaper.
2. Bake blind for 5 minutes at 200 degrees
3. Press down again with mini tart shaper if necessary. Fill each well with a slice of banana and a rolo
4. Bake for another 5 minutes until pastry cooked and rolo melted
5. Eat as soon as you are able to without burning your mouth on hot caramel, or cool and top with cream before eating cold or warm

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