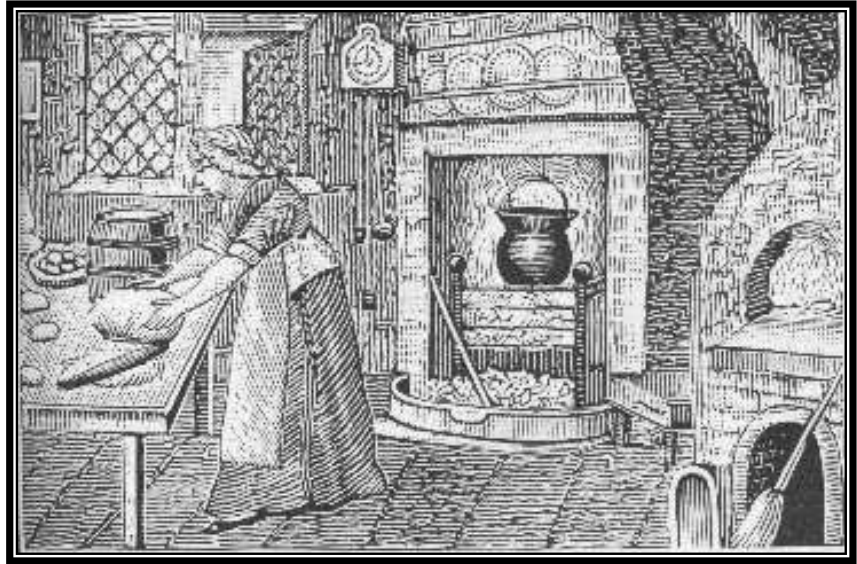




## The Olde Scots Kitchin



### **Banana and Toffee Crunch**

#### **Ingredients**

4 chilled Tim Tam biscuits — your choice of flavour  
20ml melted butter  
20ml cream  
1 tbsp icing sugar  
1/3 tsp vanilla essence  
Scottish toffee (cooled). See recipe under "Confectionery"  
1 ripe banana sliced decoratively  
Raspberry or strawberries to garnish

#### **Directions**

Crush the biscuits slightly in a large mixing bowl using the end of a rolling pin (not too coarse and not too fine). Add the melted butter and mix together. Place the mixture into two approximately 100mm (4 inch) moulds and press down with the back of a spoon. Chill in the fridge for about 30 minutes or until the bases are set.

Pour the cream into a large bowl. Add a sprinkle of icing sugar and the vanilla essence. Hand whip the mixture until peaks will just hold their shape.

Remove the chilled bases from the fridge and turn out of their moulds. Quickly spread the toffee on top of each base using two spoons or a knife previously heated in boiling water. Arrange the sliced banana on top of the toffee, then pipe the whipped cream mixture on the top and garnish with a raspberry or a strawberry.

Makes 2 servings