



2

SERVES/MAKES



COOKING TIME:  
Preparation Only



COOKING STYLE:  
No Cooking Required

## LANCEWOOD® CREAMY BANOFFEE CUPS

### INGREDIENTS:

150 g coconut biscuits, crushed  
45 ml butter, melted  
120 g caramel treat (30 g per layer)  
2 small bananas, sliced (1/2 a banana per layer)  
100 g **LANCEWOOD® Mascarpone**  
200 ml cream

### METHOD:

Using a small mixing bowl, mix the coconut biscuits with the butter.

Place a layer of biscuit at the bottom of two serving glasses. Next layer 30 g caramel treat to each, followed by another layer using half a banana per glass per layer.

In a separate bowl, add the Mascarpone and cream and beat together until soft peaks form. Add a layer of mascarpone mixture on top of the banana slices.

Repeat the layers and finish with a sprinkle of crushed biscuits. Keep in the fridge until you are ready to enjoy them.

### PRODUCTS USED:



Mascarpone

**ENJOY!**