

# BANOFFEE PIE

## OVERVIEW

15-010

## INGREDIENTS

### Group Crust

Ingredient	KG	%
Graham cracker crumbs	0.355	100.00
Salted Butter	0.300	84.50
<b>Total Weight:</b>	<b>0.655</b>	

### Group Filling

Ingredient	KG	%
Banana Lacatan variety	0.500	-
BAKELS CARAMEL CREAM	0.250	-
<b>Total Weight:</b>	<b>0.750</b>	

### Group Toffee

Ingredient	KG	%
Salted Butter	0.056	-
Brown Sugar	0.110	-
All Purpose Cream	0.118	-
APITO BUTTA VANILLA ESSENCE	0.002	-
<b>Total Weight:</b>	<b>0.286</b>	

### Group Topping

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.200	-
All Purpose Cream	0.050	-
Water	0.050	-
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.020	-
<b>Total Weight:</b>	<b>0.320</b>	

**Yield:** 1 pcx 9.5 inches diameter

## METHOD

How to do it:

Crust:

1. Melt butter and combine with crushed graham crackers.
2. Mix thoroughly and press mixture onto bottom and 1/2 inch up side of 9 inch removable bottom pan or spring form pan.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

**Filling:**

1. Evenly spread Bakels Caramel Cream over prepared crust. Set aside.
2. Peel and cut banana into slices.
3. Put banana slice over caramel layer.
4. Spread toffee over banana slices.

**Toffee:**

1. Combine first three ingredients and heat over low to medium heat.
2. Cook for 5-7 minutes while stirring.
3. Cool slightly and spread over banana slices.

**Topping :**

1. Mix Bakels whipping cream using a paddle for 2-3 minutes.
2. Gradually add water and all purpose cream and mix thoroughly
3. Change the paddle into wire whisk.
4. Mix for 5 minutes until stiff peak.
5. Use as topping together with Diamond Glaze Caramel Toffee.