



Classic Vegan Banoffee Pie

Ingredients

For the Biscuit Base

- 400g (14 oz) vegan digestive biscuits (use gluten-free if needed)
- 150g vegan butter, melted

For the Caramel Layer

- 75g (2.5 oz) light brown soft sugar or light muscovado sugar
- 75g (2.5 oz) vegan butter
- 1½ tbsp odourless coconut oil (for a firmer set)
- 400g (14 oz) vegan condensed milk (e.g. Biona, Nature's Charm)
- 1 tsp vanilla extract
- ½ tsp salt
- 65ml (¼ cup) vegan cream (single or double)
- 3 tbsp cornflour (use gluten-free if needed)

For the Banana Layer

- 3 medium bananas, sliced into 1cm pieces

A little lemon juice (to prevent browning)



For the Whipped Cream Layer

- 400ml (13.5 fl oz) vegan double/whippable cream (e.g. Oatly Whippable)
- 100g (1 cup) icing sugar
- 2 tbsp odourless coconut oil, melted
- 1 tsp vanilla extract

Optional Toppings

- Vegan chocolate shavings
- Chopped nuts
- Cocoa powder or cacao powder
- Vegan toffee bits

Instructions

Prepare the Biscuit Base

- **Step 1**
 - Lightly grease a 23–25cm loose-bottomed flan tin and set aside.
- **Step 2**
 - Blitz the digestive biscuits in a food processor until fine, or crush them in a tea towel with a rolling pin.
- **Step 3**
 - Melt the vegan butter gently in a saucepan, then combine with the crushed biscuits in a mixing bowl.



- **Step 4**

- Press the biscuit mixture evenly into the base and sides of the tin using the back of a spoon or your hands. Chill in the fridge while you make the filling.

- **Step 5**

- In a saucepan, add sugar, butter, coconut oil, condensed milk, vanilla, and salt over medium heat.

- **Step 6**

- In a small bowl, whisk the cornflour and cream until smooth, then stir into the saucepan.

- **Step 7**

- Once the sugar dissolves, bring the mixture to a boil. Boil for 5 minutes, stirring constantly, until thickened.

- **Step 8**

Let the caramel cool slightly, then pour it over the chilled biscuit base. Refrigerate for at least 2 hours, or until set.



- **Step 9**
 - Slice the bananas and toss in lemon juice. Arrange evenly over the set caramel layer.
- **Step 10**
 - Whip the vegan cream using a hand mixer or stand mixer until stiff peaks form.
- **Step 11**
 - Gently fold in the icing sugar, vanilla, and melted coconut oil until smooth and fluffy.
- **Step 12**
 - Spread the whipped cream evenly over the bananas. Chill for another hour if you prefer a firmer topping.
- **Step 13**
 - Garnish with chocolate shavings, nuts, or your favorite toppings. Slice, serve, and enjoy!