

# Banoffee Pie Dessert

○ Simple

Ingredients for 4 Persons

**Preparation time:**

Required time: 45 Min.

Set-up time: 15 Min.

Cooking time: 15 Min.

50 g	ground almonds
20 g	Organic Coconut Flour
10 g	Organic Coconut Blossom Sugar
35 g	Organic Coconut Oil – Premium Quality
4 tbsp	Organic Coconut Blossom Syrup
1	banana
100 g	mascarpone
	dark chocolate

- 1 In a bowl mix together almonds, coconut flour and coconut blossom sugar.
- 2 Melt the 35 g of virgin coconut oil in a water bath and work into the dry ingredients with a fork creating a crumbly dough.
- 3 Spread the dough onto a baking tray and bake for about 15 min in the preheated oven at 170°C.
- 4 Take out baking tray and allow crumble to cool off.
- 5 Fill crumble into 4 glasses and melt the remaining 4 ts virgin coconut oil in water bath. Spread 1 ts of melted coconut oil onto every glass.
- 6 Take out baking tray and allow crumble to cool off.
- 7 Chill (cool room temperature is sufficient) and allow coconut oil to set.
- 8 Sprinkle coconut blossom sirup evenly into the glasses until crumble is lightly covered.

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Spread banana slices on top.

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Zum Schluss mit geraspelter Schokolade und etwas Kokosblütensirup verzieren.

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Before serving place a spoonful of mascarpone on top and decorate with chocolate shavings and a little coconut blossom sirup.

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