

# HOW TO MAKE

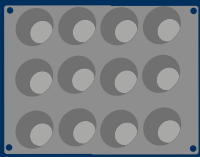
  
15 Mins

  
Makes 8

  
Easy



## What you will need:



BUTTER



225g Digestive Biscuits

120g Melted Butter

397g Tin of Carnation Caramel

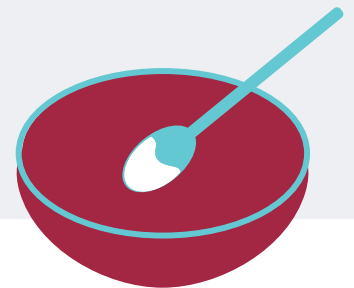
300ml Pot Double Cream

3 Ripe Bananas

Chocolate Shavings

### Step 1

Break the biscuits into a blender, blitz until they are crumbs. Add the melted butter and pulse again to combine.



### Step 2

Spoon mixture between 8 individual tart tins (9cm). Press the mixture in firmly (use a teaspoon for this) and refrigerate for at least half an hour.

### Step 3

Spread the caramel over the base of the tarts not quite to the edges. Place a layer of bananas on top of the caramel.

### Step 4

Whip the cream until it will just form soft peaks. Dollop onto the tarts to give a pillowy effect and sprinkle chocolate shavings on top.

