

No-Bake Banoffee Pots

From the Teas.co.uk wiki

These **no-bake banoffee pots** use Tetley Digestive Biscuits tea, a black tea made to taste of malty biscuit, to deepen the whole pud: a little brushed into the crumb base and a cold infusion in the cream make the pots taste properly of biscuit and caramel, and nothing goes near an oven.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the No-Bake Banoffee Pots recipe. Canonical: <https://teas.co.uk/recipes/black-tea/no-bake-banoffee-pots/>*

It is an easy make-ahead pudding: build the bases, caramel and cream in glasses, and add the banana at the last minute so it stays fresh. If you like a sharper finish, swap the digestive base for crushed lemon shortbread, which cuts through the caramel. Serves four. For more no-bake puddings, try the [biscuit-tea cheesecake](#) or a [biscuit milkshake](#).

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