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. 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.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts
Create your free account
Welcome bonus + earn on every order.

100 pts = 1 tree
Plant a tree in Scotland
Pledge points to our reforestation partner.

teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/