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Caramel Banana Fridge Tart

150g Marie biscuits, crushed
125ml butter, melted
380g Nestlé Caramel Treat
3 Large bananas

Spray a 19 cm pie dish with nonstick spray. Mix the biscuit crumbs and butter and press the mixture into the prepared pie dish. Beat the caramel condensed milk until smooth and spoon into the pie crust, spreading evenly. Set aside. Dip the unpeeled bananas in boiling water to prevent discolouration. Peel and slice thinly. Arrange the banana slices on top of the caramel. Place the tart in the fridge to set. Serve cold. Makes a medium tart.