

5-INGREDIENT BANANA BREAD MILK TART

Makes 32

INGREDIENTS

For the banana bread:

5 medium overripe bananas

$\frac{3}{4}$ tin (288g) NESTLÉ Full Cream Sweetened Condensed Milk

1½ cups self-raising flour

For the milk tart:

4 tbsp NESTLÉ Cremora Original

$\frac{1}{4}$ tin (96g) NESTLÉ Full Cream Sweetened Condensed Milk

2 large eggs

3 tbsp corn flour

$\frac{1}{2}$ tsp ground cinnamon

$\frac{1}{8}$ tsp salt

Serving suggestion:

Ground cinnamon, for dusting

Banana slices

METHOD

1. Preheat the oven to 170°C. Line a 20cm square baking dish with baking paper and make sure to grease it well.

For the banana bread:

2. In a large bowl, mash the bananas with a fork. **Chef's Tip: If your bananas are underripe, place on a baking tray in their skins and bake at 180°C for 15-18 minutes until blackened on the outside and soft on the inside.*
3. Pour $\frac{3}{4}$ of the tin of NESTLÉ Full Cream Sweetened Condensed Milk into the mashed bananas and mix well.
4. Sieve the flour into the bowl and fold until just combined.
5. Pour the banana bread batter into the prepared baking dish. Bake for 30 minutes, or until a skewer inserted in the centre, comes out clean. Allow to cool in the dish.

6. In a heatproof bowl, whisk 4 tablespoons of NESTLÉ Cremora Original with 2 cups of water until it is smooth and lump-free.
7. Whisk in the remaining condensed milk, eggs, corn flour, cinnamon and salt until well combined.
8. Microwave on high for 7 minutes, remove the bowl from the microwave and whisk to prevent lumps from forming. Place back in the microwave, whisking again after 5 minutes and finally after 3 minutes.
9. Pour the milk tart mixture evenly over the cooled banana bread. Refrigerate for at least 3 hours, or overnight for the best result to allow the milk tart to set.
10. Dust the top of the dessert with a layer of cinnamon and slice into equal portions (2cm). Top each portion with a banana slice, serve and ENJOY! **Chef's Tip: This dessert can be stored in an airtight container for up to 2 days in the fridge.*