

## BANOFFE PIE PODCAST

For this week's podcast in English.com, I'm going to be making one of my favourite desserts.

Its name comes from the ingredients : banana and toffee.

It's banoffe pie!

The other ingredients are crushed biscuits and whipped cream.

It's very easy to make.

It's just as well, for me.

So, instructions.

First, you grease a dish with butter.

Then, you crush the biscuits and press them into the dish.

The second stage, you need a toffee.

This has to be prepared before. You boil a tin of condensed milk for three hours.

This turns it into a thick toffee gunk. You pour this over the biscuit paste.

The third stage is to slice the bananas and place them on top of the toffee.

Lastly, you whip the cream adding a bit of sugar and instant coffee.

And then, spread the cream over the top. Put it in the fridge to set and then enjoy!

Absolutely delicious!

### 2. Comprehension

The ingredients of banoffee pie are banana and toffee.

You have to boil the tin of condensed milk for three hours.

You put the sliced bananas on top of the toffee.