



BANANA PEANUT BUTTER FLOAT



Serves 12 people

Budget

Less than ?150

Ingredients

- 1 200g MY San Honey Grahams
- 1 Cup All-purpose cream
- 1 168ml can condensed milk (approximately $\frac{3}{4}$ cup)
- 2 Ripe bananas, thinly sliced
- $\frac{1}{4}$ Cup Peanut butter
- *Optional Chocolate chips for garnish

Steps

1. DO FILLING - In a bowl, combine chilled cream and condensed milk. Whip until doubled in volume. Whipping the chilled cream will help the

filling set faster and make it stable. It can be done with an electric mixer or by hand with a wire whisk. For faster whipping, place the bowl of chilled cream over a bowl of ice.

2. LAYER - Lay crackers on the bottom of a square or rectangular pan. Spread peanut butter thinly on top of the crackers then top with sliced bananas. Pour cream mixture on top. Repeat process to make 2 or 3 layers, ending with the cream on top.
3. FINISH – Sprinkle with chocolate chips on top.
4. CHILL and SERVE.