

Vegan Banoffee Pie

Banoffee (Banana + toffee) pie is a traditional English dessert with a pastry or crumb crust covered with a caramel-toffee layer and layers of whipped cream and bananas, topped with chocolate.

Ingredients:

For the crumble crust:

- ½ c. macadamia nuts (dry roasted and salted, at Winco)
- ¼ c. pecans
- ¼ c. quick oats
- ¼ c. dates
- 2 T. unsweetened coconut
- 1 t. maple syrup

For the Date Caramel Filling:

- 1 ½ c. chopped fresh dates (loosely packed) and 1 c. water (microwave for 1 minute, let rest for few minutes)
- 1 T. raisins
- ½ t. vanilla bean powder
- ¼ t. almond flavor (Frontier, non-alcoholic, at New Seasons Market)
- 1/8 t. maple flavor (Frontier, non-alcoholic, at New Seasons Market)
- Sprinkle of lemon powder or ¼ t. lemon juice
- Orange zest, small amount
- ¼ t. salt, scant

For the Whipped Topping:

- **White cream only** from top of 1 can full fat Thai Kitchen coconut milk (refrigerate overnight or for several days)
- 2 T. maple syrup
- ½ t. vanilla bean powder
- Sprinkle of lemon powder or ¼ t. lemon juice
- 1 snack size cup (1/2 c.) mandarin oranges, drained, chopped and dried in paper towel

Directions:

1. Mix all crumble crust ingredients except maple syrup in food processor and process until crumbly. Add maple syrup and process briefly.
2. Divide mixture evenly into 12 muffin tins lined with cupcake liners. Press down firmly.
3. Combine date caramel ingredients in blender and process until smooth.
4. Place date caramel on top of crumble crust in muffin tins, dividing evenly.
5. Whip **white cream only** from coconut milk briefly and add rest of ingredients **except** mandarin oranges. Whip again until consistency is smooth like whipped cream. Stir in mandarin oranges. Put a spoonful on top of each date caramel tart. Top with sliced bananas and a sprinkle of carob chips, or toasted coconut.