Banana & custard, chocolate chip cookie crumble

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This is super speedy, super delicious and will not last long, serves 8-10 depending on how big you like your portions!

INGREDIENTS

Birds Custard (made to the portion size using the instructions on the carton, this will require milk and caster sugar)
5 small bananas
280 g Plain Flour
1 tsp Bicarbonate of Soda
1.5 tbsp Cornflour
125g Unsalted Butter
55g Caster Sugar
135g Light Brown Soft Sugar
Pinch of salt
1 Large Egg
1 tsp Vanilla Extract
200g Milk Chocolate Chips
100g White Chocolate Chips

METHOD

1. Preheat the oven to 180 degrees fan
2. Slice the bananas and layer across the bottom of a crumble dish
3. Pour over the prepared custard straight from the

saucepan

4. Leave to cool on the side whilst you prepare the topping
5. In a stand mixer beat the sugars and butter together, when it is smooth beat in the egg and vanilla extract
6. Add the cornflour, bicarb, salt, plain flour and beat again until fully combined
7. Add the chocolate chips and mix
8. Next you need to arrange the cookie dough on top of the custard mixture, I just pull bits off and randomly arrange over the top.
9. Bake on the middle shelf of your oven for around 15-20mins or until golden brown.
10. This can be served hot or cold, we actually all loved it cold and if you are feeling extra indulgent serve with double cream.



ENJOY! If you opt for Banana & custard, chocolate chip cookie crumble , please do share a picture!