



**TREWITHEN DAIRY**

GLYNN VALLEY · CORNWALL

## BANOFFEE CORNISH FAIRINGS

### DESCRIPTION

With their tell-tale crackled top, golden syrup flavour and spicy ginger bite, Cornish fairings are a step up from your everyday ginger biscuit. They were once so popular at fairs that the name stuck and they've been known as the fairing ever since. We've put a twist on this Cornish classic, with our banoffee inspired treat.

### INGREDIENTS

125g plain flour  
1 tsp baking powder  
1 tsp bicarbonate of soda  
1 tbsp ground ginger  
1 tsp ground mixed spice  
60g Trewithen Dairy Salted Butter, chilled  
60g caster sugar  
4 tbsp golden syrup  
2 bananas, sliced  
200g Trewithen Dairy Cornish Clotted Cream  
200g Dulce de leche

### METHOD

1. Preheat oven to 180c and line two baking trays with baking parchment.
2. Sift the flour, bicarb, baking powder and spices into a large bowl.
3. Rub the butter into the mixture until it resembles fine breadcrumbs - a good tip is grating the block of cold butter into the flour mixture to get a good head start!
4. Stir through the sugar, before adding the golden syrup. Mix until it forms a dough, but be careful not to overwork it so the fairings don't become tough. Shape the dough into a ball, wrap with cling film and chill for at least half an hour.
5. When the dough has rested, divide it into equal portions and roll each piece into a small ball. Arrange the balls on the lined baking trays with plenty of space for them to spread out in the oven.
6. Bake in the centre of the oven for approx 10 minutes or until golden and have taken on the characteristic fairing crackle. Transfer to a wire rack to cool completely.
7. When cooled, spread a thick layer of clotted cream over the flat side of the fairing. Top with slices of banana. Spread another flat side of fairing with dulce de leche and sandwich together. Repeat until all are done. Enjoy with a cup of tea!