

Girl Guide Recipes

Tamarillo Pie

Ingredients

- 1 ½ cups crushed plain Guide biscuits
- 90g butter, melted
- 6 - 8 tamarillos, peeled and sliced
- ½ cup sugar
- 1 pkt raspberry or strawberry jelly
- 1 cup hot water
- ½ cup sliced bananas
- 1 tbsp lemon juice
- Whipped cream for garnishing

Method

Combine biscuit crumbs and melted butter, press into dish and set. Sprinkle the tamarillos with the sugar and stand for 20 minutes. Dissolve the jelly in the cup of hot water, add tamarillos and leave until slightly thickened. Stand the sliced bananas in lemon juice, then beat both mixtures together until thick and fluffy or combine in processor for smoother mix. Pour into biscuit base and set. Decorate with whipped cream.