

Easiest Eggless Banana Tart



Ingredients

For the Tart Dough

- ☐ 500g all-purpose flour
- ☐ 250g cold butter (e.g., Blue Band)
- ☐ 4-5 tbsp cold water

For the Filling

- ☐ 2-3 ripe bananas (adjust based on size)
- ☐ 1 tbsp cocoa powder
- ☐ 2 tbsp Sugar
- ☐ 1 tsp vanilla essence

Directions

Tart Dough

- 1 In a large mixing bowl, combine the flour and cold butter. Use your fingers or a pastry cutter to rub the butter into the flour until the mixture resembles coarse breadcrumbs.
- 2 Add Water: Gradually add cold water, one tablespoon at a time, mixing until the dough comes together. Be careful not to overwork the dough.
- 3 Shape the dough into a disc and refrigerate for at least 30 minutes.

Filling

- 4 Peel the bananas and mash them slightly for a smoother texture.
- 5 in a pan , add butter and banana with cocoa powder, sugar, and vanilla essence. This mixture will be the filling for your tart.

Baking

- 6 Preheat your oven to 180°C.
- 7 On a floured surface, roll out the chilled dough to about 3-5 mm thick.
- 8 Line the tart shell with the dough and gently press it into the corners.
- 9 Use a fork to poke holes in the bottom of the dough to prevent it from puffing up during baking.
- 10 Spoon the banana mixture into the lined tart shells, spreading it evenly.
- 11 Roll out any remaining dough and cut it into strips to create a lattice pattern over the top of the banana filling.
- 12 Brush the lattice top with a little milk to give it a nice golden color when baked.
- 13 Place the tarts in the preheated oven and bake for about 25 minutes, or until the crust is golden brown.
- 14 This tart is more than just a dessert; it's a nostalgic reminder of life's simple joys and the moments we share with those we love. Whether you enjoy it with a cup of tea or savor it on its own, each bite brings back sweet memories that make you smile.