



Banoffee Pie Cups

Makes: 10 single-layer cups or 5 double-layer servings

Prep Time: 30 minutes Fridge Time: 2 hours

Total Time: 2 hours & 30 minutes

For the Dulce de Leche Layer:

- 1 (14-ounce can) ready-made Dulce de Leche or sweetened condensed milk (See Chef's Note)

For the Crust Layer:

- 1 cup graham cracker crumbs, made from finely crushing 9 sheets
- 2 tbsp soft light brown sugar
- 4 tbsp unsalted butter, melted

For the Whipped Cream Layer:

- 1 cup heavy whipping cream, cold
- 2 tbsp powdered sugar
- 1 tsp vanilla extract or vanilla bean paste

For the Banana Layer:

- 3 to 4 bananas
- Chocolate or honeycomb, for garnish

To Prepare the Crust Layer:

In a medium bowl, stir together the graham cracker crumbs and brown sugar until combined. Add in the melted butter and stir well to evenly coat the crumbs.

Divide the crumb mixture evenly among 10 (5 if making double-deckers) small glasses or dessert cups (of 1 cup/8oz capacity); 2 tablespoons per cup.

Using the bottom of a clean spice bottle, press on the crumb mixture to compress into an even layer. Refrigerate until you prepare the remaining components.

To prepare the Whipped Cream:

Pour the cold heavy whipping cream into the bowl of a stand mixer. Using the whisk attachment, whip the cream on low speed until it starts to foam and slightly thicken, 1-2 minutes. Add in the powdered sugar and vanilla extract, then raise the speed to medium and continue to whip until stiff peaks form. Transfer to a piping bag with your favorite tip, if desired, and set aside.

To Assemble:

Take the cups with the prepared crust out of the fridge. Top the crusts with 2 tablespoons of dulce de leche in each cup (it's easier to spread if you warm the dulce de leche in the microwave for 20-30 seconds). Use a spoon to gently spread it out.

Peel and slice the bananas into rounds of medium thickness. Arrange 4 to 5 banana slices into each cup, shingling them on top of the dulce de leche layer.

Casually spoon or pipe some whipped cream on top of each banana layer. Stop here if you're making 10 single layer pie cups. If making 5 double-deckers, repeat the process of layering one more time, by topping the whipped cream with 2 tablespoons of crumbs followed by 2 tablespoons of dulce de leche, then banana slices and finishing it off with a big swirl of whipped cream.

To garnish, heat the chocolate bar in the microwave for 10 seconds, then use a vegetable peeler to make chocolate curls. Sprinkle a few curls on top of each cup. Or, chop up a piece of honeycomb and sprinkle pieces on the top of the whipped cream.

Chill until ready to serve. Take out of the fridge 15 to 20 minutes before serving to take the chill out of it.

Chef's Notes:

If you can't find Dulce de Leche, you can make your own by following this recipe. I have used Bon Maman's Dulce de Leche and can confirm that it's heavenly. It's a little hard to find (I had to order mine online) but I've also used another brand, La Lecheria, that is easier to find in grocery stores or online.

If you would like to take the traditional route and serve this as a "pie", the same recipe could be adapted for a 9-inch pie dish. However, you'll need to make double the crust quantity. Everything else shall remain the same.

Recipe adapted from Cleobuttera