



Makes: 8-10 servings

Prep Time: 20 minutes Cook Time: 15 minutes

Total Time: 35 minutes plus chill time 2 hours

Ingredients

Graham Cracker Crust:

- 1 & 1/2 cups graham cracker crumbs (about 12 full graham crackers)
- 1/4 cup granulated sugar
- 6 tbsp unsalted butter, melted

Filling:

- 1 & 1/4 cups dulce de leche
- 2 large bananas, sliced

Whipped Cream:

- 2 cups cold heavy whipping cream
- 1/4 cup powdered sugar (or granulated sugar)
- 1 tsp vanilla extract

Optional Garnishes:

- Chocolate shavings
- Chopped toasted nuts
- Toffee bits

Instructions

Preheat the oven to 350°F.

In a medium bowl, combine the graham cracker crumbs and granulated sugar. Stir in the melted butter until the mixture resembles damp sand.

Banoffee Pie

Press the crumb mixture evenly into the bottom and up the sides of an ungreased 9-inch pie dish. Press firmly enough to hold the crust together, but avoid packing it too tightly.

Bake for 15 minutes. Remove from the oven and allow the crust to cool completely.

While the crust cools, make the whipped cream. In a large mixing bowl, beat the heavy whipping cream, powdered sugar, and vanilla with an electric mixer until medium peaks form.

Spread the dulce de leche evenly over the cooled crust. Arrange the banana slices in an even layer over the caramel.

Top with the whipped cream, spreading it evenly or piping it decoratively over the pie. Refrigerate for at least 2 hours before serving to allow the filling to set.

Just before serving, garnish with chocolate shavings, chopped nuts, or toffee bits, if desired.

Chef's Notes:

- If making the pie a day ahead, lightly brush the banana slices with fresh lemon juice to help prevent browning without affecting the flavor.
- Store-bought dulce de leche works beautifully, but homemade adds even more rich caramel flavor.
- The baked crust can be prepared up to 2 days in advance and refrigerated until ready to assemble.
- The assembled pie is best served within 24 hours, although leftovers will keep refrigerated for up to 5 days.
- This pie is not recommended for freezing, as the bananas and whipped cream lose their texture after thawing.

Recipe inspired from Sally's Baking Addiction