



JERNEJ KITCHEN

BANANA CREAM PIE

Banana Cream Pie is the best banana dessert ever. Kids and adults love it, and the prep is simple. This dessert is incredibly delicious and easy to make.

SERVES	6	PEOPLE
PREPARATION:	30	MINUTES
REST:	5	HOURS
BAKE:	10	MINUTES
TOTAL TIME:	6	HOURS 40 MINUTES

COOKIE BASE

150 g (1 1/4 cup) ground Graham cracker cookies (like Plazma)

2 tbsp sugar

150 g (2/3 cup) melted butter

CREAM

2 eggs

2 egg yolks

150 g (3/4 cup) sugar

50 g (1/3 cup) cornstarch

600 ml (2 1/2 cup) milk

2 tsp vanilla paste

60 g (1/2 stick) butter

1 banana

WHIPPED CREAM

300 g (1 1/2 cup) whipping cream

1/2 banana

1 tbsp peanuts

1 tsp ground Graham cracker cookies (like Plazma)

COOKIE CRUST

In a small bowl, combine ground Graham cracker cookies and sugar. Add the melted butter, and stir to combine. Transfer the mixture to a 22 cm (9-inch) cake or pie pan. Press the homemade cookie dough onto the bottom and up the side of the cake or pie pan. Transfer to the preheated oven on the middle rack. Bake for 10 - 12 minutes at 180 °C / 350 °F.

VANILLA CREAM

Add eggs, egg yolks, sugar, and cornstarch to a bowl, and whisk to combine. Pour milk and vanilla paste into a saucepan. Place over medium heat and bring to a boil. While whisking, slowly and gradually pour the hot boiling milk into the egg mixture. Once combined, pour the mixture back into the saucepan. Place over medium heat and bring to a boil, then lower the heat to low and cook for 4 minutes. Pour the cream into a bowl and cover with clingfilm to touch. Place in the fridge for 15 minutes.

CREAM

Take the cream from the fridge. Cut the cold butter into cubes and stir into the cream. Spread four tablespoons of cream over the baked (and chilled) cookie layer. Arrange the banana slices on top. Cover with the rest of the cream and spread it evenly. Cover the pie with clingfilm to touch and place in the fridge for at least 4 hours or overnight.

SERVE

Take the Banana Cream Pie from the fridge. Whip the whipping cream until stiff peaks form. Spread the whipped cream on top. Arrange sliced banana on top. Sprinkle with

Sponsored

TOOLS AND EQUIPEMENT

small bowl

22 cm (9-inch) cake or pie pan

bowl

saucepan

clingfilm

spatula

peanuts and ground cookies. Cut into slices and serve.