



JERNEJ KITCHEN

EASY BANOFFEE PIE

Easy Banoffee Pie is heavenly delicious. Layers of buttery crust, dulce de leche, bananas, graham crackers, whipped cream, and chocolate shavings.

SERVES	10	PEOPLE (TART RING 24 CM / 9.5-INCH)
PREPARATION:	30	MINUTES
BAKE:	30	MINUTES
REST:	60	MINUTES
TOTAL TIME:	120	MINUTES

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Tart Dough

800 g condensed milk or dulce de leche (28 oz)

50 g graham cracker cookies (1.8 oz)

8 bananas

400 g whipping cream (1 2/3 cup)

1/2 vanilla bean (seeds only)

20 g chocolate shavings (0.7 oz)

TOOLS AND EQUIPEMENT

24 cm / 9.5 Inch Tart Pan with Removable Base

parchment paper

baking sheet

plastic wrap

bowl

electric mixer

PIE CRUST

First, prepare the pie crust. If you are using our recipe, simply click the link on the left "tart dough" and follow the instruction. You will need 1/2 of the recipe, but you can freeze the other half for another time. You can make this step a few days in advance.

HOMEMADE DULCE DE LECHE (OPTIONAL)

One day ahead: If you are making your own dulce de leche, peel the labels off the cans of sweetened condensed milk. Place the cans (closed of course) in a large pot, filled with water. The water must cover the cans for about 2 cm (1-inch). Cover with a lid and cook for about 4 - 5 hours at a low simmer. It's important to check the water level every hour and add hot water if the level drops below the top of the cans. After 4 - 5 hours of cooking, turn off the heat and allow the cans to come to room temperature. Don't open them before they are at room temperature. Store in the fridge until needed. You can make this one day ahead of up to a month ahead of when you have time.

TIP

[If you already have a favorite store-bought dulce de leche, go ahead and use store-bought.](#)

BAKE THE BANANAS

Preheat your oven to 180 °C / 350 °F. Place 4 unpeeled bananas on the baking sheet lined with parchment paper. Place in the oven and bake for 20 minutes at 180 °C / 350 °F. Remove from the oven, cool to room temperature. Peel the bananas and cut them on 0,5 cm (1/4-inch) slices. Slice the rest

of the fresh bananas as well.

CRUST

Spread 200g / 7 oz of dulce de leche on top of the prebaked pie crust. In a food processor, or in a plastic bag with a rolling pin, finely crush graham crackers. Spread them evenly over the dulce de leche in the prebaked pie crust.

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Evenly spread both baked and unbaked banana slices in circle on top of the graham cookies. The banana slices should cover the whole layer. Using a spatula or your hand, gently press the banana slices into the graham - dulce de leche mixture. Spread the rest of the dulce de leche over the bananas, so that it covers the whole layer. Cover easy banoffee pie with plastic wrap and place in the fridge for at least 2 hours (or overnight) or in the freezer for 1 hour.

SERVE

Before serving, whip the whipping cream with vanilla seeds to get stiff peaks. Place the whipping cream in the fridge before serving the banoffee pie. Always serve your banoffee pie cold, straight from the fridge. Right before serving spread the whipped cream on top of the pie and sprinkle with chocolate shavings. Cut on even slices and serve. Enjoy. Store in the fridge for up to a day, but it's best served the same day.