

# Banoffee Pie

## Ingredients

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- 1 1/2 c Graham Cracker Crumbs (10 full sheets)
- 5 T Unsalted Butter (melted)
- 1/3 c Sugar
- 13 1/2 oz Dulce De Leche (or 1 1/4 cup)
- 3 Bananas (sliced)
- 1 1/2 c Heavy Cream
- 3 T Powdered Sugar
- 3/4 t Vanilla Extract
- 1/2 t Cinnamon

## Instructions

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- 1.Preheat oven to 350°F. Place graham crackers in a food processor until they become crumbs.
- 2.Mix the graham cracker crumbs, melted butter, cinnamon, and sugar together in a medium bowl until combined. Press the mixture into the bottom and slightly up the sides of a 9-inch pie dish. Make sure it is tight and compact.
- 3.Bake the crust for 16 minutes. Remove from the oven and allow to cool for at least 30 minutes before adding the layers.
- 4.Meanwhile, using a stand mixer fitted with a whisk attachment, whip the heavy cream, powdered sugar, and vanilla on medium-high speed until medium peaks form, about 3-4 minutes.
- 5.Spread dulce de leche on top of the crust. Arrange banana slices in 1-2 layers on top of the

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dulce de leche, then spread whipped cream on top.

6.Refrigerate pie uncovered for at least 2 hours and up to 1 day. Garnish with toppings before serving, if desired. Cover and store leftover pie in the refrigerator for up to 5 days.