

Clem's Banoffee Pie

Ingredients

14 oz sweetened condensed milk
14 graham crackers
6 tablespoons unsalted butter, melted
nonstick cooking spray
1 ½ cups heavy cream
1 tablespoon sugar
3 bananas, sliced

Chocolate ganache layer
½ cup heavy cream
1 cup of chocolate chips

Instructions

1. Preheat the oven to 400°F (200°C).
2. Pour the sweetened condensed milk into a baking dish. Cover with aluminum foil and put in a larger baking dish. Fill the larger dish with hot water until it reaches halfway up the sides of the smaller dish.
3. Place in the oven and cook for 90 minutes. Check the water level every so often, making sure that it reaches halfway and refilling as necessary.
4. Carefully remove the baking dish from the hot water bath and let cool to room temperature.
5. Whisk the mixture (now it's become dulce de leche!) until smooth.
6. Note: you can make dulce de leche by heating the whole can of sweetened condensed milk using an Instapot. Make sure you follow the instructions to do so carefully. Find out more in the link below.
<https://apressurecookerkitchen.com/condensed-milk-dulce-de-leche/>
7. Reduce the oven temperature to 350°F (180°C).
8. In the bowl of a food processor, combine the graham crackers and melted butter. Pulse until crackers are finely ground and the mixture has the consistency of wet sand.

9. Grease a 9-inch (22 cm) tart pan with nonstick spray. Add the graham cracker mixture to the tin and press evenly to cover pan.
10. Bake crust for 5 minutes, until golden. Transfer to a wire rack and let cool to room temperature.
11. Spread the dulce de leche inside the tart crust, using a spatula to smooth it into an even layer.
12. In a small bowl mix together cream and chocolate chips for the ganache. Microwave for 1 minute on high, stir, and then microwave on high for another 30 seconds. Whisk until it forms a shiny ganache.
13. Spread the chocolate ganache carefully on top of the dulce de leche layer.
14. Cover and refrigerate for at least 4 hours, or overnight, until set.
15. In a large bowl, beat the heavy cream until soft peaks begin to form. Add the sugar and beat until soft peaks form.
16. Remove the pie from the refrigerator. Place the banana slices over the chocolate layer. Top with the whipped cream, spreading evenly to cover bananas. Serve!

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