



# GRAHAMS BANOFFEE PIE



**Serves 10 people**

## **Budget**

Less than ?300

## **Ingredients**

- 1 ½ cups MY San Crushed Honey Grahams
- 1 ½ cups all-purpose cream, chilled overnight

- 2 tablespoons sugar
- 3/4 cup softened butter
- 1 cup prepared caramel or dulce de leche\*
- 3 to 4 large lacatan bananas
- Toppings chocolate shavings for garnish

## Steps

1. **MAKE WHIPPED CREAM –**  
Using a whisk, quickly whip cold all-purpose cream until doubled in volume. Set aside, keeping it chilled in the refrigerator until ready to use.
2. **MAKE THE CRUST -** Mix crushed Grahams with softened butter and sugar, then press mixture into a 9-inch pie plate.
3. **MAKE THE FILLING -** Spread half of caramel on crust. Layer sliced bananas on top and pour remaining caramel over bananas, spreading evenly.
4. **TOP -** Top with prepared whipped cream and garnish with chocolate shavings on top.
5. **\*CARMEL or DULCE DE LECHE (Prepare 1 Day Ahead):**  
Place 1-380 gram can of condensed milk in a saucepot. Fill with water to cover can. Boil then simmer for 3 hours. If using pressure cooker, cook for 30 minutes from steaming point. Cool cans completely before opening. It is advisable to make more than 1 can of dulce de leche per preparation to save time and effort.