

# Banoffee Pie

Submitted by: **Garrett York** / Real Estate Valuation Analyst

Yield: 8-10 servings

- Ingredients**
- 1 can (5 oz) sweetened condensed milk
  - Bananas
  - 1 graham cracker pie crust
  - Whipped cream
  - Chocolate shavings (*optional*)

- Instructions**
- 1 Boil can of condensed milk unopened for 3–4 hours. Make sure the can stays covered in water or it will burst.
  - 2 After the boiling time is complete, remove the can and let it cool for about an hour or so.
  - 3 Open the can and stir contents until smooth. The condensed milk will have caramelized and should be a brownish/tan color. Spread into the graham cracker pie crust.
  - 4 Slice bananas and cover the top of the pie.
  - 5 Put into the fridge and allow to cool for at least 2 hours.
  - 6 Spread whipped cream over the top. Sprinkle chocolate shavings on top (*optional*) and serve.

Source: [Sally's Baking Addiction](#), with modifications

Pies, and Cookies,  
and Treats... Oh My!

