



Banoffee Pie with Caramelized Dulce de Leche

Banana Custard & Whipped Mascarpone

 5h  2 Servings

Banoffee pie, a mash-up of bananas and toffee, is a favorite dessert on Irish tables—but it should be everywhere! Layers of dulce de leche, banana custard, and whipped mascarpone fill a buttery shortbread crust. We make the dulce de leche by boiling a can of condensed milk until the contents are deeply caramelized. Just press the shortbread crust into the pan—no rolling necessary! This chilled pie is sure to wow! (Serves 8)

What we send

- 14 oz condensed milk ⁷
- 5 oz all-purpose flour ¹
- 2½ oz confectioners' sugar
- 5 oz granulated sugar
- ½ oz freeze dried bananas
- 12 oz evaporated milk ⁷
- 3 oz mascarpone ⁷

What you need

- kosher salt
- 10 Tbsp unsalted butter, melted ⁷
- 4 large egg yolks (save whites for own use) ³
- vanilla extract

Tools

- large pot
- 9-inch tart pan
- rimmed baking sheet
- food processor or blender
- hand-held electric mixer

Cooking tip

When boiling the can of condensed milk, make sure to keep it submerged underwater. Let it cool completely to room temperature before opening—if you try to open too soon, it might explode!

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 30g, Carbs 66g, Protein 12g



1. Cook dulce de leche

Remove label from can of **condensed milk**. Place unopened can on its side in a large pot; cover can by at least 2 inches of water; bring to a boil. Cover and reduce heat to medium-low; simmer gently for 3 hours. Check pot every 30 minutes to ensure water level stays above can; add boiling water as needed to keep can covered. Carefully remove can and cool to room temperature before opening.



4. Make filling

In the bowl of a food processor, pulse **dried bananas and ⅓ cup granulated sugar** until powdery and fine, about 1 minute. Add **4 large egg yolks, 1 cup evaporated milk, 4 tablespoons melted butter, 1 teaspoon vanilla**, and **½ teaspoon salt**; blend until smooth. Spread **⅔ of the dulce de leche** onto bottom of **crust**; pour **custard** on top (reserve remaining dulce for own use).



2. Make shortbread crust

Preheat oven to 350°F with a rack in the center. In a medium bowl, whisk together **flour, confectioners' sugar**, and **½ teaspoon salt**. Stir in **6 tablespoons melted butter** with a fork until it resembles sand (it should clump up like a crumb topping when pinched).



5. Bake pie

Bake **pie** until **custard** is mostly set but center still jiggles slightly, 40-50 minutes. Transfer pie to a wire rack and cool to room temperature, about 2 hours. Transfer pie to refrigerator and chill for 1 hour before topping.



3. Bake shortbread crust

Evenly press **shortbread dough** into bottom and sides of a 9-inch tart pan. Use a fork to poke holes in the crust all over bottom and sides. Place on a rimmed baking sheet and bake on center rack until sides and bottom are lightly golden brown, 20-25 minutes (watch closely as ovens vary). Allow to cool completely, 20-30 minutes. Reduce oven temperature to 325°F.



6. Whip mascarpone & serve

In a large bowl, using an electric mixer, beat **mascarpone, remaining evaporated milk**, and **1 tablespoon granulated sugar** on high until mixture holds medium-stiff peaks. Spread **whipped mascarpone** on top of **pie**. Enjoy!