



Banana Dulce de Leche Pie Banana Caramel Pie

Oscar · 29/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

5 hrs 40 mins

Description

This banana caramel pie is a great dessert. The homemade dulce de leche is worth the work and time but you may substitute commercial caramel ice cream topping if desired.

Ingredients

- 1 (14 ounce) can sweetened condensed milk - 1 cup graham cracker crumbs - ½ cup butter
- melted - 4 medium bananas
- sliced - 1 ½ cups whipping cream - 2 tablespoons confectioners' sugar - 1 teaspoon vanilla extract

Instructions

1. Make the dulce de leche: Place the unopened condensed milk can in a saucepan and add water until it comes halfway up the can. Bring to a boil over medium-high heat and cook for 3 hours.
2. adding more water as necessary. Remove from the heat and let cool.
3. 1 to 2 hours. Preheat the oven to 350 degrees F (175 degrees C). Make the pie: Stir graham cracker crumbs and melted butter in a mixing bowl until well blended. Press crumb mixture evenly into a 9-inch pie plate. Bake in the preheated oven until lightly browned.
4. 10 to 15 minutes. Remove pie crust from the oven and cool on a wire rack.
5. about 10 minutes. Open dulce de leche can and pour 1/2 of it (about 3/4 cup) over pie crust. Arrange 1/2 of the bananas in a single layer over dulce de leche. Repeat dulce de leche and banana layers once more. Beat cream in a mixing bowl with an electric mixer until soft peaks form. Add sugar and vanilla; continue beating until stiff peaks form. Spoon whipped cream over bananas. Chill pie for at least 1 hour before serving.