



Banoffee Pie



The most delicious Banoffee Pie made with banana, toffee, and whipped cream. Don't forget to check out my step by step photos and tips above!

Course Dessert
Cuisine British

Prep Time 25 minutes

Cook Time 8 minutes

Total Time 33 minutes

Servings 8 people

Calories 596kcal

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Equipment

- 9-inch deep pie dish

Ingredients

- 2 cups graham cracker crumbs
- 10 Tbsp. unsalted butter melted
- 1/4 cup brown sugar
- 1 pinch kosher salt
- 2 cups [dulce de leche](#) divided
- 3 bananas sliced, plus additional, for garnish
- 1/2 cup toffee bits plus additional, for garnish
- 1 pint heavy whipping cream
- 3 Tbsp. granulated sugar
- 1/2 tsp. vanilla extract

Instructions

1. Preheat oven to 350°F.
2. In a medium bowl, stir together graham cracker crumbs, melted butter, brown sugar, and salt.
3. Firmly press mixture into the bottom and up the sides of a 9-inch deep-dish pie plate.
4. Bake until lightly set, about 8 minutes. Set aside.
5. Pour 1 1/2 cups dulce de leche into bottom of crust.

6. Top with bananas, arranging in concentric circles, overlapping slightly.
7. Sprinkle with $\frac{1}{2}$ cup toffee bits; drizzle with $\frac{1}{4}$ cup dulce de leche.
8. Using a stand mixer or hand mixer, beat cream and 3 Tbsp. sugar at medium high speed until soft peaks form. Stir in vanilla.
9. Spoon whipped cream over banana layer.
10. Drop teaspoons of dulce de leche over whipped cream layer; swirl using the back of a spoon.
11. Refrigerate 30 minutes to 3 hours.
12. Garnish with toffee bits and banana slices.

Notes

- You'll need a 9-inch pie dish or cake pan to make this recipe.
- You can blitz the cookies in a food processor to get fine crumbs, or pop them in a Ziploc bag and crush them with a rolling pin.
- The crust should be just lightly browned, don't overbake it or it'll be too hard.
- Make sure to let the crust cool completely before filling.
- You must use [dulce de leche](#) or make your own by heating up sweetened condensed milk. Don't be tempted to use caramel sauce because it won't set properly in the fridge and will be too runny.
- You don't need to be neat when adding the whipped cream on top it's best to just dollop it on and make sure it's covering the filling underneath. It should be pillow-y and rustic looking.
- Make sure the bananas are completely covered in the filling to stop them from turning brown.
- If your bananas are already browning too quickly you can squeeze a very small amount of lemon juice on top to stop it but don't go crazy we don't want to taste the lemon flavor.
- Let the banoffee pie chill in the fridge to firm up slightly otherwise, it'll be a little tricky to cut into slices.
- I like to garnish this pie with shaved chocolate. If you haven't made chocolate shavings before it's quite easy. Use a sharp knife to scrape thin pieces from a bar or block of chocolate then sprinkle them over the pie.
- Looking for more garnish ideas? why not try sprinkling over some nuts such as hazelnuts or peanuts, slices of banana, or more toffee bits.
- When cutting into the pie you won't get a perfect cut like regular pies since the filling is soft.
- **Storage** - the pie will keep in the fridge for 2-3 days.
- **Freezing** - the crust can be frozen for up to 3 months but I don't recommend freezing the prepared pie.

Nutrition