



# Banoffee Pie

## Ingredients

- 1 (13.4 oz) can dulce de leche
- 1 1/2 cups graham cracker crumbs
- 1/3 cup white sugar
- 2 teaspoons ground ginger (optional)
- 6 tablespoons butter, melted
- 3 bananas, sliced
- 1 1/2 cups heavy cream
- 3 tablespoons powdered sugar
- Chocolate shavings (optional)
- Espresso powder or cocoa powder (optional, for dusting)

## Instructions

1. **Step 1: Preheat Oven**
2. Preheat your oven to 350°F (175°C). Gather all ingredients.
3. **Step 2: Make the Crust**
4. In a medium bowl, mix graham cracker crumbs, white sugar, ginger (if using), and melted butter until combined.  
Press the mixture evenly into an ungreased 9-inch fluted tart pan with a removable bottom or a standard 9-inch pie plate.
5. **Step 3: Bake the Crust**
6. Bake for 12–15 minutes, or until the crust is set and lightly golden.  
Let cool on a wire rack for about 15 minutes.
7. **Step 4: Layer the Toffee and Bananas**
8. Spread the **dulce de leche** evenly over the cooled crust.  
Arrange the sliced bananas in a single layer on top of the toffee.
9. **Step 5: Make the Whipped Cream**
10. In a large mixing bowl, beat heavy cream and powdered sugar with a hand mixer until stiff peaks form (about 3 minutes).
11. **Step 6: Assemble and Chill**
12. Spread the whipped cream over the bananas, smoothing the top with a spatula.  
Refrigerate for **at least 2 hours**, or overnight, to let the flavors meld and the pie set.
13. **Step 7: Garnish and Serve**
14. Before serving, sprinkle the top with chocolate shavings, cocoa powder, or a dusting of espresso powder, if desired. Slice and enjoy!