

# Betty's Banoffee Pie Recipe



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In this video, Betty demonstrates how to make a lovely Banoffee Pie. This pie is a combination of bananas and toffee filling, nestled in a fresh Graham cracker crust, topped with whipped topping and garnished with Heath bar bits. It's gorgeous and also yummy!!!

## Ingredients:

1 baked and cooled Graham cracker crust  
(2) 14 oz. cans sweetened condensed milk. (I only used 1 can in the video, but I think that 2 would have been better.)  
3 fresh bananas, sliced  
8 oz. frozen whipped topping, thawed  
Heath bar bits

Pour 2 cans of sweetened condensed milk into a 8 by 10 by 2-inch Pyrex baking dish. Cover with aluminum foil, and place in a larger poaching pan. Add water to the poaching pan, until the water is half-way up the sides of the baking dish. Bake at 350 degrees for 2 hours. (I baked this for 1 1/2 hours in the video, but it was not as stiff as I like, so I am suggesting that you bake it longer.) Remove the caramelized sweetened condensed milk from the oven, and let it cool to room temperature. Spread half of the filling evenly inside the Graham cracker crust. Place the banana slices on top of the filling. Pour the remaining half of the filling over the bananas, spreading evenly. Spread whipped topping over the top of the toffee filling and bananas. Sprinkle Heath bar bits over the top for flavor and garnish. Lovely, and great-tasting!!!