

## Banana Cream Pie

Serves 8-10

### Shortbread Crust:

- 130 g all-purpose flour
- 35 g powdered sugar
- 1/8 teaspoon salt
- 113 g **cold** unsalted butter, cut into pieces

### Pastry Cream:

- 300 ml milk
- 1 tsp vanilla extract
- 3 large egg yolks
- 50 g white sugar
- 20 g all-purpose flour
- 20 g cornstarch
- 1 T rum (optional)
- 2-3 large bananas, peeled sliced

### Whipped Cream:

- 240 ml **cold** heavy whipping cream
- 20 g powdered sugar
- 1/4 tsp pure vanilla extract



### Shortbread Crust:

1. Lightly spray with a nonstick vegetable cooking spray, a 20 - 23 cm tart pan with a removable bottom.
2. In a food processor, place the **flour**, **sugar**, and **salt** and process to combine.
3. Add the **butter** and pulse until the pastry starts to come together and form clumps.
4. Place the pastry in the prepared tart pan and, using your fingertips, evenly press the pastry onto the bottom and up the sides of the pan. Pierce the bottom of the crust with the tines of a fork.
5. Cover and place the pastry crust in the freezer for **15 minutes** to chill.  
*(This will help prevent the crust from shrinking while it bakes.)*
6. Preheat oven to **220°C**.
7. Place the tart pan on a larger baking sheet and bake until the crust is golden brown, **about 13 - 15 minutes**. Remove from oven and place on a wire rack to cool. Can be covered and stored for a few days.

### **Pastry Cream:**

1. In a medium-sized heatproof bowl, mix the **sugar** and **egg yolks** together.
2. Whisk the **flour** and **cornstarch** together and then add to the **egg mixture**, mixing until you get a smooth paste.
3. Meanwhile, in a saucepan bring the **milk** and vanilla just to boiling (just until milk starts to foam up.)
4. Remove from heat and add slowly to **egg mixture**, whisking constantly to prevent curdling.
5. Then pour the egg mixture into a medium saucepan and cook over medium heat until boiling, whisking constantly. When it boils, whisk mixture constantly for **another 30 - 60 seconds** until it just becomes thick.
6. Remove from heat and immediately whisk in the **rum** (if using) and **vanilla**.
7. Pour into a clean bowl and immediately cover the surface with plastic wrap to prevent a crust from forming.
8. Cool to room temperature before using. If not using right away refrigerate until needed, up to 3 days. Whisk or stir before using to get rid of any lumps that may have formed.

### **Whipped Cream:**

1. Put your mixing bowl and whisk in the freezer for **about 15 minutes**.
2. Then beat the **whipping cream**, **powdered sugar**, and **vanilla** just until stiff peaks form.

### **To Assemble:**

1. Spread pastry cream evenly over cooled crust.
2. Top with sliced bananas. Spread the whipped cream over the bananas.
3. Can dust with cocoa powder, shaved chocolate, chopped buttercrunch toffee or toasted coconut.
4. Can be covered and stored in the refrigerator for several hours.