

THE BEST BANOFFEE PIE

yield: 8 SERVINGS prep time: 1 HR 20 MINS total time: 1 HR 20 MINS

INGREDIENTS

Crust:

- 24 chocolate sandwich cookies, *like Oreos or Trader Joe's Joe-Joe's*
- 5 tablespoons butter, *softened*

Pie:

- 20 ounces dulce de leche, *(1 1/2 cans)*
- 2 medium bananas
- 1 cup chocolate covered toffee bits
- 1 cup heavy whipping cream
- ¼ cup powdered sugar
- 8 ounces light or regular cream cheese, *softened to room temperature*
- ¼ cup brown sugar

INSTRUCTIONS

1. Add the cookies and butter to a blender or food processor and process until well combined. Press the mixture into the bottom and up the sides of a 9-inch pie plate. Refrigerate or freeze until set (this makes it easier to spread the dulce de leche over the crust). Spread the dulce de leche over the bottom and up the sides of the chilled crust.
2. In a medium bowl, combine the powdered sugar, brown sugar and cream cheese. Whip with a handheld or electric stand mixer until smooth and fluffy. Add the heavy whipping cream and starting at the lowest speed (to avoid splatters), mix until combined. Increase the mixer speed to medium and mix until the mixture is light and creamy and is the consistency of spreadable, thick frosting.
3. Slice the bananas about 1/4-inch thick and layer the slices over the dulce de leche in the crust. Sprinkle about 1/2 cup toffee bits over the bananas. Spread the whipped cream filling over the bananas and toffee, making sure to spread all the way to the edges of the pie, covering the bananas completely so they don't brown. Sprinkle the top of the pie with the remaining toffee bits. Chill for 1-2 hours before serving and up to 8 hours (longer than that and the bananas may get a little brown and mushy).