

Butterscotch Banana Pudding Pie

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Servings: 8

74 (one 11-ounce package) vanilla wafers, divided

1/2 cup toasted pecans, finely chopped

1/2 cup butter, melted

2 bars (1.4 ounce) toffee candy, finely chopped

2 large ripe bananas, sliced

4 large egg whites

1/2 cup sugar

BUTTERSCOTCH FILLING

3/4 cup firmly packed light brown sugar

1/3 cup all-purpose flour

1/8 teaspoon table salt

6 large egg yolks

2 cups milk

2 teaspoons vanilla extract

Preheat the oven to 350 degrees.

Pulse 44 vanilla wafers in a food processor for eight to ten times or until coarsely crushed. (The yield should be about two cups.) Stir together the crushed wafers, pecans and the butter until blended. Firmly press onto the bottom, up the sides and onto the lip of a lightly greased nine-inch pie plate.

Bake for 10 to 12 minutes or until lightly browned. Transfer to a wire rack. Sprinkle the candy bars over the crust. Cool completely (about 30 minutes).

Arrange the bananas over the candy bars.

Prepare the butterscotch filling: Whisk together the brown sugar, flour and salt in a heavy saucepan. Whisk in the egg yolks and milk until well blended. Cook over medium-low heat, whisking constantly, for 10 to 12 minutes or until a chilled pudding-like thickness. (The mixture will just begin to bubble and will be thick enough to hold soft peaks when the whisk is lifted.) Remove from the heat. Stir in the vanilla extract. Use immediately.

Spread half of the hot filling over the bananas. Top with 20 vanilla wafers in a single layer. Spread the remaining hot filling over the wafers. (The filling will be about 1/2-inch higher than the crust.)

Beat the egg whites at high speed with an electric mixer until foamy. Gradually add the sugar, one teaspoon at a time, beating until stiff peaks form and the sugar dissolves. Spread the meringue over the hot filling, sealing the edges. Insert the remaining 10 vanilla wafers halfway into the meringue around the outer edges of the pie.

Bake for 10 to 12 minutes or until golden brown. Remove from the oven to a wire rack. Cool completely (about one hour). Chill for four to six hours or until firm.

Per Serving (excluding unknown items): 602 Calories; 28g Fat (41.8% calories from fat); 9g Protein; 79g Carbohydrate; 1g Dietary Fiber; 199mg Cholesterol; 393mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 5 1/2 Fat; 5 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	602	Vitamin B6 (mg):	.1mg
% Calories from Fat:	41.8%	Vitamin B12 (mcg):	.6mcg
% Calories from Carbohydrates:	52.4%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	5.8%	Riboflavin B2 (mg):	.4mg
Total Fat (g):	28g	Folacin (mcg):	35mcg
Saturated Fat (g):	12g	Niacin (mg):	2mg
Monounsaturated Fat (g):	11g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	3
Cholesterol (mg):	199mg	% Refused:	0.0%
Carbohydrate (g):	79g		
Dietary Fiber (g):	1g		
Protein (g):	9g		
Sodium (mg):	393mg		
Potassium (mg):	268mg		
Calcium (mg):	127mg		
Iron (mg):	2mg		
Zinc (mg):	1mg		
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	753IU		
Vitamin A (r.e.):	203RE		

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	5 1/2
Other Carbohydrates:	5

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 602 **Calories from Fat:** 252

% Daily Values*

Total Fat 28g	43%
Saturated Fat 12g	62%
Cholesterol 199mg	66%
Sodium 393mg	16%
Total Carbohydrates 79g	26%
Dietary Fiber 1g	5%
Protein 9g	

Vitamin A 15%

Vitamin C	
Calcium	13%
Iron	13%

** Percent Daily Values are based on a 2000 calorie diet.*