

**Dessert**

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# Dulce de Leche Banana Cream Pie

Leisa Miller - Calgary, Alberta

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**Servings: 8**

**Preparation Time: 1 hour 45 minutes**

**Bake Time: 15 minutes**

**1 can (14 oz) sweetened condensed milk**

**1 1/3 cups all-purpose flour**

**1/2 teaspoon salt**

**1/2 cup cold lard**

**3 to 4 tablespoons cold water**

**FILLING**

**1/2 cup sugar**

**1/3 cup all-purpose flour**

**1/4 teaspoon salt**

**1 cup whole milk**

**1/3 cup half-and-half cream**

**3 egg yolks**

**1/4 teaspoon vanilla extract**

**2 medium bananas, sliced**

**2 cups heavy whipping cream, whipped**

Preheat the oven to 425 degrees.

Pour the condensed milk into a 9-inch deep-dish pie plate. Cover with foil. Place the pie plate in a larger shallow pan. Add one inch of hot water to the pan.

Bake for 1 1/2 hours or until caramel-colored.

Whisk the dulce de leche to blend. Transfer to a bowl. Cool for 1 hour. Refrigerate until chilled.

In a bowl, mix the flour and salt. Cut in the lard until crumbly. Gradually stir in the water until the dough forms a ball. Wrap in plastic wrap. Refrigerate for 1 hour.

In a heavy saucepan, combine the flour, sugar and salt. Whisk in the milk and cream. Cook and stir over medium heat until thick and bubbly. Cook for 2 minutes. Remove from the heat. Whisk a small amount into the egg yolks. Return all to the pan, whisking constantly. Bring to a gentle boil; cook and stir for 2 minutes.

Transfer to a bowl. Stir in the vanilla. Cool slightly. Cover the surface with waxed paper. Chill completely.

Preheat the oven to 450 degrees.

Roll the dough on a floured surface to a 1/8-inch thick circle. Transfer to a 9-inch pie plate. Trim and flute the edges. Line the pastry with heavy-duty foil. Fill with pie weights.

Bake for 12 minutes. Remove the foil and weights. Bake 3 to 5 minutes or until the crust is golden brown. Cool on a wire rack.

Spoon the filling into the crust. Layer with the bananas and dulce de leche.

Top with whipped cream.

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Per Serving (excluding unknown items): 539 Calories; 29g Fat (47.1% calories from fat); 9g Protein; 63g Carbohydrate; 1g Dietary Fiber; 178mg Cholesterol; 292mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 5 1/2 Fat; 2 Other Carbohydrates.