

Banana Cream Pie with Marias

Ingredients

PIE CRUST

- 6 oz Mariás
- 1/2 cup butter
- 1/2 tbsp sugar
- 1/4 tsp salt
- 1 tbsp milk

FILLING

- 3 bananas
- 3 tbsp milk caramel (cajeta)
- 3 ½ oz cream cheese
- 3 ½ oz condensed milk
- 1 tbsp powdered gelatin
- 1 tbsp milk
- 1/2 cup chopped pecans
- 1 tbsp chopped pecans

MERINGUE

- 3/4 cup egg whites
- 1/2 cup sugar
- 1/8 tsp cream of tartar
- 1 tsp vanilla extract
- 1 pinch salt

How to make it

1. Process the cookies, sugar, salt, melted butter and milk in a food processor just until crumbly, about 3 minutes. Divide crust mixture in half.
2. Coat a 9-inch cake pan with a light film of fat and line them with parchment circles; press the crust mixture evenly into the bottom of the pan.
3. Peel and slice the bananas.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	8-10

Made with



Mariás

4. Combine milk and gelatin powder and let sit for about 5 minutes to hydrate; heat in a microwave in 20-minute intervals until fully melted.
5. Blend the cream cheese in a food processor or blender the cream cheese, condensed milk and melted gelatin until very smooth.
6. Spread the cajeta and lay the sliced banana so that it completely lines the bottom of the pie crust. Add the sliced bananas and pour over the cream on top and sprinkle chopped pecans. Refrigerate for about 2 hours to set.
7. Place the egg whites, salt, cream of tartar and vanilla in the bowl of an electric mixer speed fitted with a wire whip. Whip on medium speed until frothy.
8. Increase the speed to high and gradually add the sugar while continuing to whip the egg whites. Whip until meringue holds a peak that comes to a sharp point. Use meringue to decorate the banana cream pie.