

Mini Banana Cream Pies

<http://www.bakersroyale.com/cupcakes/individual-banana-cream-pies/>

Makes approximately 14 individual pies

- If you do not have food processor, a blender will work just as well to process the custard filling.
- I added coconut and pecans to the graham cracker crust for added flavor. Of course if you are not a fan either, you can easily omit those portions and decrease the tablespoons of butter from 8 to 6. If you are using coconut and pecans, make sure to toast them for about 5-7 minutes or until golden for added flavor.
- The filling can be made one day in advance and assembled the night before, any earlier and the filling starts to darken like bananas do when they age.
- To finish the Banana Cream pie you can drizzle caramel sauce like the picture or drizzle chocolate sauce-your palate, your preference. For the whip cream piping along the edge, I used Wilton's tip number 199.

Preparation: Fill cupcake pan with liners. Heat oven to 350 degrees F.

Ingredients:

Coconut and Pecan Graham Cracker Crust:

- 1 $\frac{1}{2}$ cup graham cracker crumbs
- $\frac{1}{2}$ cup sweetened coconut shreds, toasted
- $\frac{1}{2}$ cup pecans
- $\frac{1}{2}$ cup sugar
- 8 tablespoons butter, melted

Banana Cream Pie Filling:

- 1 $\frac{1}{2}$ bananas, 1/2 banana for divided use
- 1 cup milk
- 1 cup heavy cream
- $\frac{1}{4}$ cup corn starch
- $\frac{1}{2}$ cup sugar, plus 2 tablespoon sugar
- 1 tablespoon vanilla
- $\frac{1}{4}$ kosher salt

Instructions:

Coconut and Pecan Graham Cracker Crust:

1. Place graham cracker crumbs, toasted coconut shreds, toasted pecans and sugar in a food processor bowl and pulse to crumble. Alternatively, you can place all ingredients in a baggie use a rolling pin to crumble the mixture. Add melted butter and mix to combine.
2. Place 1 $\frac{1}{2}$ tablespoon of graham cracker crust mixture into bottom of cupcake liner. Use the bottom of a glass to press mixture down. Bake crust for about 6-8 minutes or until golden brown.

Banana Cream Pie Filling:

1. Place all ingredients in food processor bowl or blender and process to combine. Pour mixture into a saucepan over medium heat and cook until mixture starts to bubble, making sure to constantly whisk. Continue to cook mixture until it thickens, about 5-7 minutes. Remove from heat and let cool slightly.

Assembly:

1. Pour mixture banana cream filling over crust and into liner about 2/3 of the way up. Using the remaining bananas, place one layer of sliced bananas on top. Place a thin second layer of banana cream filling on top of bananas. Drizzle caramel sauce on top and pipe whip cream as desired.