

Chocolate Banana Cream Pie



For the Crust: (or use some pre-made deep dish pie crust and cook via directions)

- 1 C Flour
- 1/4 C sugar
- 1/4 C Dutch Processed Cocoa Powder
- 1/4 t salt
- 1 stick unsalted butter, VERY COLD
- 1/4 C water, VERY COLD

For the Filling:

- 2 bananas – ripe, but still firm
- 1/2 C semi sweet chocolate chips
- 3 egg yolks
- 2 C whole milk
- 1/3 C flour
- 3/4 C sugar
- 1/4 t salt
- 1 T unsalted butter
- 1 t vanilla extract

For the Whipped Cream

- 1 cup heavy cream
- 1/4 C sugar
- 1/2 t vanilla extract

Make the dough: Cut one stick of unsalted butter into small cubes, and put in a bowl in the freezer for about 15-20 minutes. Fill a glass of water, and add some ice cubes. You want your ingredients for the dough SUPER cold. In the bowl of a food processor, combine the flour, sugar, salt, and cocoa powder with a few pulses. Add the butter, and pulse 12-15 times, or until the dough is crumbly, and the butter is the size of peas. Measure out and add in 1/4 C of the ice water, and pulse 3-4 times, or until the dough just begins to come together. (It will still be crumbly, that's ok).

Dump the dough onto a piece of plastic wrap and form into a disc. Wrap tightly and chill for 30 minutes. Preheat the oven to 350. Once chilled, gently roll the dough out on a floured surface, and place into a 9" pie plate. Chill the pie shell in the freezer for 15 minutes, uncovered. When you are ready to bake the crust, place foil and pie weights or beans (pennies work too) into the plate, and bake for 20 minutes. Take the foil/weights off, and continue to bake until done, about 10-15 more minutes.

Let this cool completely before you fill it!!

Make the filling: In a medium sized sauce pan, bring the sugar, salt, flour, and 1 C of milk to a boil on medium heat, while stirring constantly. Once it comes to a boil, continue to stir (or whisk) for about 2 more minutes (it will be really thick and glossy looking). Take it off the heat.

In a small bowl, whisk together the three egg yolks and remaining cup of milk. Temper the egg yolk mixture with a small amount of the flour mixture, and then pour the egg mixture slowly into the pan with the rest of the flour mixture. Once combined, place back on medium heat, and bring to a boil, stirring constantly. Once its boiling, bring the heat to medium low, and continue stirring for about one more minute. Off the heat, add in the butter, vanilla, and chocolate chips. Combine everything completely, and let cool for 5-10 minutes before you assemble the pie.

Make the pie: Pour half the chocolate cream into the pie shell. Slice the bananas into thin coins, and cover the chocolate with a layer of bananas (you should use all of them, don't leave much space in b/w pieces). Next, pour the rest of the chocolate cream in, and use a spatula to spread out over the banana layer. Chill the pie in the fridge until its completely cooled.

When you are ready to serve, make the whip cream by combining the cream, sugar, and vanilla in a stand mixer, and beating on high until its almost stiff. Pour the whipped cream onto the pie, spread with a spatula, and top with a dusting of cocoa powder.

Serve up, and enjoy!!