



Holiday Toffee Banana Cream Dream

My First Banoffee Pie

I made my first one for a village fete. I was so nervous. Would the toffee set? Would the cream whip? It worked. My neighbor, Mr. Higgins, ate two slices. He asked for the recipe. I still laugh at that.

This pie is a hug on a plate. It mixes sweet, soft, and crunchy. Every bite tells a little story. Have you ever tried a dessert that made you feel like that?

Why We Start With the Crust

This crust is like a sweet, buttery cookie. You press it in the pan with

your fingers. No rolling pin needed. I love that part. It feels like playing with dough.

Baking it alone is key. It gets firm and golden. This matters because a soggy crust cannot hold our dreamy filling. A strong start makes a happy finish. *Fun fact: The word “banoffee” is just banana and toffee smashed together!*

The Magic of the Filling

Now for the magic. You cook three simple things. Condensed milk, brown sugar, and butter. You stir and stir. It turns into a deep, golden toffee. Doesn't that smell amazing?

You pour this hot toffee over the cool crust. It will look thin. Do not worry. It thickens as it chills. This matters because patience makes the perfect slice. Let it sleep in the fridge for hours. What's the hardest dessert you've ever waited for?

A Little Secret in the Cream

The whipped cream has a secret. A teaspoon of espresso powder. You cannot taste coffee. It just makes the vanilla and sugar taste brighter. It is a tiny trick with a big reward.

Slice your bananas right before you build the pie. This keeps them from turning brown. Then spread the cream over them. Be as neat or as messy as you like. I prefer a few big, fluffy swirls.

Putting It All Together

First, the cool, crunchy crust. Then, the rich, chewy toffee. Next, a layer

of soft bananas. Finally, the fluffy cloud of cream. A little shaved chocolate on top is like a final wink.

Use a hot knife to slice it. This gives you clean pieces. This matters because we eat with our eyes first. A beautiful slice makes everyone smile. Do you think you'll add any extra toppings?

A Pie for Sharing Stories

This pie is not for a quiet Tuesday. It is for birthdays and holidays. It is for when people gather around your table. The making is an act of love.

Food tastes better with stories. Tell your guests about Mr. Higgins and his two slices. Then ask them about their favorite dessert memory. I would love to hear yours, you know. What food makes you think of home?

See also Frostfire Yuletide Delight

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1 $\frac{1}{3}$ cups (6 $\frac{2}{3}$ ounces/189 grams)	For the crust
Granulated sugar	5 tablespoons (2 $\frac{1}{4}$ ounces/64 grams)	For the crust
Table salt	$\frac{1}{2}$ teaspoon	For the crust
Unsalted butter, melted	10 tablespoons	For the crust
Sweetened condensed milk	1 can (14 ounces/397 grams)	For the filling
Dark brown sugar, packed	$\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces/99 grams)	For the filling

Ingredient	Amount	Notes
Unsalted butter	6 tablespoons	For the filling
Baking soda	¼ teaspoon	For the filling
Table salt	¼ teaspoon	For the filling
Ripe but firm bananas	3-4	For bananas & cream
Heavy cream, chilled	1½ cups	For bananas & cream
Granulated sugar	1½ teaspoons	For bananas & cream
Instant espresso powder	1 teaspoon	For bananas & cream
Vanilla extract	½ teaspoon	For bananas & cream
Bittersweet chocolate	For garnish, shaved	For bananas & cream



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Instructions

Step 1: First, make your crust. Heat your oven to 350 degrees. Mix the flour, sugar, and salt in a bowl. Pour in the melted butter and stir it all up. Press most of the dough into the bottom of a tart pan. Press the rest up the sides. Use your hands to make it nice and even. (A little butter on your fingers stops the dough from sticking!)

Step 2: Bake that crust until it's a deep golden brown. This takes about 35 to 45 minutes. Let it cool completely for an hour. I know, waiting is hard! But a warm crust will melt our lovely filling. What's your favorite part of baking, the making or the eating? Share below!

Step 3: Now for the magical toffee. Stir all the filling ingredients in a heavy pot. Cook it on medium heat, stirring constantly. You must watch it like a hawk! Cook until it reaches 221 to 224 degrees. It will be hot and bubbly. Pour it carefully into your cooled crust.

Step 4: Let the toffee cool on the counter for 30 minutes. Then, it needs a long nap in the fridge. At least 6 hours, please. This makes it set perfectly. I sometimes make it a day ahead. It makes the big day so much easier.

Step 5: Time to finish our dream! Slice your bananas and layer them over the cold toffee. Now, whip the cream with sugar, espresso, and vanilla. Spread it beautifully over the bananas. Top it with shaved chocolate. Doesn't that look amazing? Slice with a hot knife for clean pieces. Serve it right away and watch smiles appear.

Creative Twists

My grandson loves to play with this recipe. It's fun to make it your own! Here are three simple ideas we've tried. **Swap in a chocolate cookie crust** for a deeper flavor. **Add a sprinkle of sea salt** on top of the whipped cream. It makes the toffee sing! **Use sliced strawberries** with the bananas for a berry surprise. Which one would you try first? Comment below!

See also Cranberry Pistachio Snowy Shortbread Bites

Serving & Pairing Ideas

This pie is a celebration all by itself. For a fancy touch, add a few fresh raspberries on the side. A little mint leaf looks pretty, too. I love a cup of strong coffee with mine. The bitterness is perfect with the sweet toffee. For a special night, a small glass of tawny port wine is lovely. For the kids, a cold glass of milk is the classic choice. Which would you choose tonight?



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Keeping Your Dream Pie Dreamy

This pie is best eaten the day you make it. The bananas will brown if left too long. But we can plan ahead. You can bake the crust up to a day early. Just wrap it loosely at room temperature.

You can also make the toffee filling two days ahead. Chill it right in the crust. Cover it well. I once made the filling early for a busy holiday. It was a lifesaver. Just add the bananas and cream right before serving.

Do not freeze the finished pie. The cream and bananas do not like it. Planning matters. It turns a fancy dessert into a calm, happy project.

Have you ever tried storing it this way? Share below!

Sweet Solutions for Common Hiccups

First, a soggy crust. Make sure your crust is fully baked. It should be deep golden and firm. I remember my first one was pale. It got soft under the filling. A firm crust keeps everything perfect.

Second, runny toffee. You must cook it to the right temperature. Use a thermometer. Stir constantly so it does not burn. This matters for texture. Proper toffee sets up nice and sliceable.

Third, weeping cream. Always use chilled cream and a cold bowl. Whip it just until stiff peaks form. Over-whipping makes it grainy. This matters for a beautiful, fluffy top. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes. Use your favorite gluten-free flour blend for the crust. It works just fine.

Q: How far ahead can I make it? A: Make the crust and filling up to two days early. Add bananas and cream the day you serve.

Q: What if I don't have espresso powder? A: You can leave it out. It just deepens the chocolate flavor. No problem.

Q: Can I make a smaller version? A: Sure. Halve the recipe. Use a smaller pie dish. Baking time may be less.

See also Frosty Juniper Noel

Q: Any optional tips? A: A pinch of salt in the whipped cream is lovely. *Fun fact: The name “banoffee” comes from “banana” and “toffee”!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this pie. It is full of sweet, happy flavors. Sharing it with people you love is the best part. My kitchen is always open for more stories.

Tell me all about your baking adventure. I would love to hear. **Have you tried this recipe?** Let me know how it turned out for you. Happy cooking!

—Elowen Thorn.



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Holiday Toffee Banana Cream Dream

Author: Elowen Thorn



Cooking Method: [Baking](#)



Cuisine: [American](#)



Courses: [Dessert](#)



Difficulty: **Beginner**



Prep time: **30 minutes**



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Cook time: **45 minutes**



Rest time: **7 minutes**



Total time: **8 hours 45 minutes**



Servings: **8 servings**



Calories:**580 kcal**



Best Season: **Summer**

Description

Banoffee Pie

Ingredients

- ☐ 1½ cups (6⅔ ounces/189 grams) all-purpose flour
- ☐ 5 tablespoons (2¼ ounces/64 grams) granulated sugar
- ☐ ½ teaspoon table salt
- ☐ 10 tablespoons unsalted butter, melted
- ☐ 1 (14 ounces/397 grams) can sweetened condensed milk
- ☐ ½ cup packed (3½ ounces/99 grams) dark brown sugar
- ☐ 6 tablespoons unsalted butter
- ☐ ¼ teaspoon baking soda
- ☐ ¼ teaspoon table salt
- ☐ 3-4 ripe but firm bananas
- ☐ 1½ cups heavy cream, chilled
- ☐ 1½ teaspoons granulated sugar
- ☐ 1 teaspoon instant espresso powder
- ☐ ½ teaspoon vanilla extract
- ☐ Shaved bittersweet chocolate

Instructions

1. Adjust oven rack to lowest position and heat oven to 350 degrees. Whisk flour, sugar, and salt together in bowl. Add melted butter and stir until dough forms. Using your hands, press two-thirds of dough into bottom of 9-inch tart pan with removable bottom. Press remaining dough into fluted sides of pan. Press and smooth dough with your hands to even thickness.
2. Place pan on wire rack set in rimmed baking sheet and bake until crust is deep golden brown and firm to touch, 35 to 45 minutes, rotating pan halfway through baking. Let crust cool completely, about 1 hour. (Cooled crust can be wrapped loosely and stored at room temperature for up to 24 hours.)

3. Stir all ingredients together in large, heavy-bottomed saucepan. Cook over medium heat, stirring and scraping edges of saucepan constantly, until mixture registers between 221 and 224 degrees, 9 to 13 minutes (temperature will fluctuate; to take temperature, remove pot from heat and check in several places). Pour over crust (mixture will be very hot). Let cool at room temperature for 30 minutes and then refrigerate until filling is completely chilled, at least 6 hours or up to 2 days. When ready to serve, remove outer metal ring of tart pan, slide thin metal spatula between tart and pan bottom, and carefully slide tart onto serving platter.
4. Peel bananas and slice into ½-inch-thick rounds. Arrange bananas on filling in single layer to cover entire surface.
5. Using stand mixer fitted with whisk attachment, whip cream, sugar, espresso powder, and vanilla on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until stiff peaks form, 1 to 3 minutes. Spread whipped cream attractively over bananas. Garnish with shaved chocolate. To slice, dip sharp knife in very hot water and wipe dry between cuts. Serve immediately.

Notes

For the best results, ensure the toffee filling is completely chilled before adding bananas and cream. Use ripe but firm bananas to prevent them from becoming mushy.

Keywords: Banoffee Pie, Toffee, Banana, Cream, Dessert