



# Banana cream pie

## *Crust*

2 cups Graham cracker crumbs  
2 ounces Butter  
1 tsp Cinnamon

Grease a 9 inch pie mold or springform pan .  
Mix all pastry ingredients with your fingers until they come together,  
press over the pan forming a crust.  
Bake in a preheated oven for 10 minutes until slightly golden. Let cool.

## *Filling*

**2 cups Florida Products Banana puree**  
1 cup Sweetened condensed milk  
1 cup Evaporated milk  
1/2 cup Lemon juice

Mix all ingredients in the blender, until smooth and creamy. Pour over  
prepared crust.  
Cover surface with plastic wrap and refrigerate for at least 6 hours.

## *Chantilly Cream*

1 cup Double Cream very cold  
2 tbs powdered Sugar

Whip cream and sugar until firm, spread over filling and keep  
refrigerated until about to serve.