

DESSERT

Banana Cream Pie with Chocolate Lining

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	10	\$0.85	391 kcal



You can never have too many dessert recipes, so give Banana Cream Pie with Chocolate Lining a try. This recipe serves 10. One serving contains 400 calories, 7g of protein, and 18g of fat. For 85 cents per serving, this recipe covers 9% of your daily requirements of vitamins and minerals.

Ingredients

☐ 4 bananas	☐ 2 ounce bittersweet chocolate
☐ 2 tablespoons brown sugar	☐ ¼ cup butter, melted
☐ 2 eggs	☐ ½ cup all-purpose flour
☐ 1½ cups graham cracker crumbs	☐ 1 cup heavy whipping cream
☐ 2 tablespoons lemon juice	☐ 3 cups low-fat milk
☐ 2 tablespoons Irish whiskey	☐ ¾ cup white sugar

EQUIPMENT Bowl, Frying pan, Sauce pan, Oven, Whisk, Broiler

Method

- 1 Preheat the oven to 375 degrees F.
- 2 Combine the graham-cracker crumbs with the butter and brown sugar in a medium bowl, and stir well.
- 3 Transfer the mixture to a 10 inch pie plate, and pat it evenly along the bottom and sides.
- 4 Bake the crust for 7 to 9 minutes, or until edges darken slightly.
- 5 Let the crust cool.
- 6 Melt the chocolate with the 2 tablespoons cream over simmering water in the top of a double broiler or in a heat proof bowl set on top of a saucepan.
- 7 Whisk the chocolate and cream until they form a smooth liquid. Take the pan off the heat, and spoon the chocolate mixture onto the graham-cracker crust.
- 8 Let the chocolate cool for at least 15 minutes.
- 9 Meanwhile, make the filling.
- 10 Heat the milk in a heavy bottomed saucepan. When the milk is just about to boil, take the pan off of the heat.
- 11 In a medium bowl, whisk together the sugar, eggs, and flour. Slowly add the hot milk to the bowl, whisking constantly. Then transfer the mixture to the saucepan.
- 12 Whisking constantly, bring the mixture to a boil over medium heat, and continue whisking while it boils for 3 minutes. Take the pan off the heat, and add the 2 tablespoons whiskey.
- 13 Let the filling cool for 20 minutes.
- 14 Slice the bananas, and toss them with the lemon juice.
- 15 Lay the banana slices on the chocolate lined crust.
- 16 Pour the filling over and chill the pie for at least 2 hours.
- 17 Whip one cup cream to stiff peaks, add 2 tablespoons whiskey and serve with pie.

Nutrition per serving

391

KCAL

7 g

PROTEIN

18 g

FAT

50 g

CARBS

Saturated Fat	10.6 g · 66% of daily needs
Fibre	2.3 g · 9% of daily needs
Sugar	32.4 g · 36% of daily needs
Sodium	168 mg · 7% of daily needs
Cholesterol	75.7 mg · 25% of daily needs
Vitamin C	5.4 mg · 7% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/banana-cream-pie-with-chocolate-lining-148244