



Coconut Banoffee Pie

Infused with coconut, this twist on a classic is a shareable sweet treat that the whole family will love.

8 servings



Easy

up to 10 Min.



Ingredients:

Crust:

about 0.5 packages Shirriff Pie Crust Mix

Filling:

about 3 cup coconut milk

bananas

about 2 cup coconut whipped cream

about 0.25 cup butterscotch sauce

about 0.25 tbsp toasted shredded coconut

- 1** Crust: Preheat oven to 350°F (180°C). Prepare pie crust according to package directions. Roll out pastry to fit into 9-inch pie plate. Flute edges or press with tines of fork for decorative pattern. Bake according to package directions; let cool completely on rack.
- 2** Filling: Prepare Shirriff Butterscotch Pudding & Pie Filling according to package directions using coconut milk instead of regular milk. Let cool to room temperature.
- 3** Arrange bananas slices in even layer, overlapping slightly, in bottom of prepared crust. Spoon pudding over top; smooth top. Spoon coconut whipped cream into piping bag fitted with star tip. Pipe in decorative pattern over pie. Refrigerate for 2 to 4 hours or until set.
- 4** Just before serving, drizzle with butterscotch sauce and sprinkle with coconut.

Tips

- Garnish with shaved dark chocolate if desired.

