



## 2024 Illinois State Fair Award-Winning BANANA WHISKEY PIE

### **Pie Crust**

32 Bischoff cookies  
(8.8 oz./250g)  
5 Tbsp butter, melted

### **For the Caramel**

125g light brown sugar  
125g butter  
1 can condensed milk  
Pinch of sea salt

### **Italian Meringue**

1½ cups sugar (266 g divided)  
½ cup water (50 g)  
4 egg whites  
¼ tsp salt  
¼ tsp cream of tarter  
1 tsp vanilla extract

### **Filling**

3-4 Just ripe bananas  
(still slightly firm)  
1 ½ cups (300 g) whole milk  
½ cup (125 g) Jackson Morgan  
Banana Pudding Cream (or  
other banana cream liquor)  
¾ cup (150 g) sugar  
3 Tbsp (25 g) cornstarch  
½ tsp salt  
6 each (120 g) egg yolks  
1 tsp vanilla bean paste or  
extract

**CRUST:** Use a food processor to grind the Biscoff cookies into fine crumbs. You can also place them in a zip-top bag and crush then into fine crumbs with a rolling pin and some arm muscle. You will have about 2 cups crumbs.

In a medium bowl, stir the Biscoff crumbs and melted butter together until combined. The mixture will be thick, coarse, and sandy. Try to smash/break up any large chunks. Pour the mixture into an ungreased 8-inch, 9-inch, or 10-inch pie dish, cake pan, springform pan, or a square pan. With medium pressure using your hand, pat the crumbs down into the bottom and up the sides to make a compact crust. Do not pack down with heavy force because that makes the crust too hard.

Simply pat down until the mixture is no longer crumbly/crumbly. Tip: You can use a small flat-bottomed measuring cup to help press down the bottom crust and smooth out the surface, but do not pack down too hard. If making a pie, run a spoon around the bottom "corner" where the edge and bottom meet to help make a rounded crust-this helps prevent the crust from falling apart when you cut slices.

Bake for 10-15 minutes at 350° F (177\* C). Cool the crust completely before using.

**CARAMEL:** While crust is baking, make the caramel: Place the butter and sugar into a pan and gently melt together, keep mixing until the sugar has melted and they are combined. Then add the condensed milk and bring up to the boil allowing it to bubble and thicken. Stir consistently to avoid sticking and scorching.

Remove from the heat and stir in the sea salt. Transfer into a heatproof bowl to cool slightly.

Slice bananas (approx. 1/4") and place in a single layer onto the cooled crust. Cover with caramel just until the caramel just covers the banana slices. This will keep the bananas from browning. Chill while preparing the pastry cream.

**FILLING:** Whisk together sugar, egg yolks, cornstarch until lightened and thoroughly combined. In a medium saucepan, combine milk, Jackson Morgan Banana Pudding Cream, salt, vanilla. Warm over medium heat, stirring constantly, until just bubbling on sides. Do not allow to fully boil. Once hot as described, remove from heat. Transfer about 1/2 cup or so of hot milk mixture to the egg and sugar mix while whisking. This will temper the eggs to prevent scrambling. While whisking remaining hot milk in saucepan constantly, transfer the egg mix to the hot milk and continue to stir. Return to medium heat and stir constantly using a rubber spatula, scraping the bottom to prevent any scrambling or burning. Continue to stir vigorously until thickened, about 3 minutes. Remove from heat and transfer to clean bowl. Press plastic wrap onto top to prevent

a skin from forming and chill until at least room temperature to touch. When cold, whisk the pastry cream to loosen slightly. Spread over chilled caramel in pie crust. Return to chill while making meringue.

**ITALIAN MERINGUE:** Beat the egg whites, salt and cream of tartar, slowly add in 1/3 cup of sugar and continue beating until soft peaks form. In a medium saucepan add the remaining one cup of sugar and 1/3 cup of water then place on medium-high heat. Stir until sugar melts and becomes clear. Maintain at medium-high heat until temperature reads 235°-240° F. Drizzle the sugar into the mixer immediately. Run the mixer until meringue is tepid. Add the vanilla, beat to combine and use immediately.

Add meringue onto pie leaving a small border of the lemon curd exposed. Use your spatula or a spoon to create some swirls and peaks for visual interest. You can toast the meringue with a kitchen torch or broil for about 1-2 minutes or until meringue is golden. Chill until pie is set before cutting.

*Helen Fesser, Springfield, IL*