

Banana Paradise Pie

Category: Dessert

Servings: 8

Rating: 10

Source: Unknown

Description:

I took a cooking class a number of years ago from a chef who had worked on a cruise ship. He said that on the ship they would make over 100 of these pies a day. Try it and you'll see why it was so popular.

Ingredients:

pineapple juice	1/2 of a 19 ounce tin
lemon juice	of 1/2 a
banana	3
cinnamon	1/2 teaspoon
brown sugar	1/4 cup
dark rum	1 tablespoon
sub-recipe	Pie dough for 10" pie
cornstarch	2 tablespoon
flour, all-purpose	3/4 cup
brown sugar	3/4 cup
salt	pinch of
butter, unsalted	4 tablespoon
cream	

Instructions:

Slice bananas and place in juice. Add cinnamon, brown sugar and rum. Marinate 20 minutes. Grease a 10 inch pie pan and line with dough. Let dough rest 15 minutes. Bake at 350° for seven or eight minutes. Strain bananas, (reserve juice), and put in pie shell. Bring juice to boil. Dissolve cornstarch in 1/4 c. cold water. Add to juice and cook till thickened plus 2 minutes. Pour over bananas. Sprinkle on topping, (flour, brown sugar, salt and butter all crumbled together). Bake at 350° about 30 minutes. Serve at room temperature with whipped cream.