

I Love A Great Love Pie
Kathy Hanson, Orlando, FL
2018 APC National Pie Championships Professional Division
Best of Show

Crust

1 ½ cups finely crushed Milk and Honey Cookies
¼ cup crushed toasted almonds
2 tablespoons sugar
1/3 cup melted unsalted butter

Mix all of the ingredients in a bowl until blended; pour into a 9" pie dish sprayed with Crisco cooking spray. Press into the bottom and sides; bake in a 350 degree oven for 8-12 minutes or until lightly browned. Let cool.

Filling

1 cup sugar
¼ cup cornstarch
¼ teaspoon salt
1 ¼ cup half & half
1 cup heavy cream
4 egg yolks
1 vanilla bean
¼ teaspoon almond extract
1 cup cream cheese, room temperature
2 tablespoons confectioners' sugar
2 bananas
1 cup heavy cream, whipped

In a cold sauce pan combine the sugar, cornstarch, and salt. Gradually stir in the half & half and the heavy cream stir until smooth. Scrap the vanilla bean into the mixture and cook over boiling water, stirring constantly, until it begins to thicken. Cover, and cook 15 minutes stirring several times. In a small bowl, beat egg yolks slightly. Stir ½ cup of the hot liquid into the egg yolks, mixing well. Pour back into the top of the double boiler; cook mixture 2 minutes longer, and continue to stir. Remove from the heat. Add the almond extract. Pour the filling into a chinois resting over a medium sized bowl and strain the filling to remove any possible lumps. Cool to room temperature, slice the bananas and place in the bottom of the pie crust, pour all but 1 cup of the cream filling over the bananas. In mixing bowl whip cream cheese and add the powder sugar, and reserved cream filling. Fold in by hand the whipped vanilla topping. Cover the filling with a piece of plastic wrap to prevent a skin from forming. Refrigerate until completely cool. Whip the heavy cream and confectioners' sugar. Lightly toast the remaining and sprinkle over the whipped cream and garnish with toasted almonds.

Vanilla Whipped Topping

2 cups heavy whipping cream
¼ cup powder sugar
1 teaspoon vanilla extract

Whip until firm and creamy. Add the powder sugar and the vanilla. Continue to whip until peaks form. Pipe over the top of the pie.