



Posted on 2 March 2015
by Robbie

Banana Cream Pie



Ingredients

For the crust

20 vanilla cream-filled sandwich style cookies

1/4 cup margarine, melted

For the filling

24 ounces cream cheese, softened

2/3 cup granulated sugar

2 tablespoons cornstarch

3 eggs

3/4 cup mashed banana

1/2 cup whipping cream

2 teaspoons vanilla extract

shredded coconut, for topping (optional)

Preparation

- 1 Use a blender to finely chop the cookies.
- 2 Add margarine and blend until they are well combines.
- 3 Press mixture into the bottom of a 10" springform pan and smooth it out.
- 4 Refrigerate the crust while you make the filling.
- 5 Beat cream cheese with electric mixer until creamy.
- 6 Beat in sugar and cornstarch followed by the eggs (one at a time).
- 7 Beat in bananas, whipping cream, and vanilla.
- 8 Pour mixture into crust.
- 9 Place pan on a cookie sheet and bake in a 350 degree oven for 15 minutes.
- 10 Reduce oven temperature to 200 degrees and bake an additional 75 minutes, or until center is almost set, adding coconut for last 20 minutes.
- 11 Allow to cool completely before removing rim of pan -- Before removing the pan, run warm water over a knife and slide a knife around the edge of the cake to separate the cake from the pan cleanly.
- 12 Refrigerate cheesecake, uncovered, at least 6 hours.

Cooks Note

Robbie's Recipe Collection (www.recipes.robbehaf.com [6])

