

Banana and coconut pie with butterscotch sauce

- Nut-free
- Peanut-free
- Sesame-free
- Soy-free
- Shellfish-free
- Seafood-free
- Vegetarian
- Weight loss

Created to round out a WorldPride feast, this rich and cheerful banana pie is a celebration on a plate.

- Serves:8
- Cooktime:35 mins
- Preptime:15 mins



Ingredients

- 1 medium ripe banana, mashed
- 1/4 cup (60ml) lemon juice
- 50g salted butter, melted
- 1 1/2 cups (375ml) milk
- 1/2 cup (40g) desiccated coconut

- 1 tsp vanilla bean paste
- 2 Coles Australian Free Range Eggs, at room temperature
- 1/3 cup (50) plain flour
- 1/4 cup (55g) caster sugar
- Salted butter, extra, to grease
- 3 small bananas, extra, peeled, halved lengthways
- Whipped cream, to serve
- Toasted coconut flakes, to serve

Butterscotch sauce

- 1/4 cup (55g) brown sugar
- 50g salted butter, chopped
- 1/4 cup (60ml) pouring (pure) cream or thickened cream

Nutritional information

Per serve: Energy: 1305kJ/312 Cals (15%), Protein: 5g (10%), Fat: 19g (27%), Sat Fat: 13g (54%), Sodium: 137mg (7%), Carb: 30g (10%), Sugar: 22g (24%), Dietary Fibre: 2g (7%).

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Preheat oven to 160°C. Lightly grease an 18cm (base measurement) pie dish. Place the mashed banana, lemon juice, butter, milk, coconut, vanilla, eggs, flour and sugar in a blender and blend until smooth. Pour into the prepared dish. Place on a large baking tray and bake for 25-30 mins or until just firm (the centre of the cake will still wobble slightly).

2. Step 2

Meanwhile, to make butterscotch sauce, combine the sugar, butter and cream in a small saucepan over medium heat. Cook, stirring, for 2-3 mins or until sugar dissolves and the sauce reduces slightly.

3. Step 3

Brush a large non-stick frying pan with a little extra butter and place over medium heat. Add the extra banana, cut-side down, and cook for 2 mins or until light golden.

4. Step 4

Top the pie with whipped cream and extra banana. Sprinkle with coconut flakes and drizzle with butterscotch sauce to serve.