

Banana Custard Pie

December 7th, 2025

This recipe serves: 6

Prep Time: 04:30

Cook Time: 00:30

I prefer to make single-serving tartlets, instead of a larger pie. A custard is technically an emulsification, as it is thickened using egg yolk. For best results, blind bake the pie crust (bake empty, then allow to cool) before adding the filling, and then cook a second time to finish the custard. The finished pies should cool at room temperature for about an hour, then spend another 3 or 4 hours in the refrigerator to allow the custard to fully set. This cooling time is included in the "prep time".

Ingredients:

2 Frozen or Refrigerated Pie Crusts

4 Oz Milk Chocolate

2 Tablespoons Unsalted Butter, melted and cooled (but still liquid)

4 Tablespoons (1/2 Stick) Unsalted Butter, melted and cooled (but still liquid)

2 Eggs, at room temperature

6 Tablespoons (80 grams) Sugar

2 Cups (16 Ounces) Whole Milk, at room temperature

1/2 Teaspoon Vanilla Extract

2 (1 Cup / 160 grams) Ripe Bananas, mashed

2 Ounces Caramel Sauce

Directions:

Preheat the oven to 350° F.

Cut the Pie Crusts so that they cover each tartlet pan.

You should be able to cut 3 Tartlet Crusts from each 9 inch Pie Crust.

Blind Bake the Crusts

Fit each cut Pie Crust into the tartlet pans. Trim, as needed.

Trim a piece of parchment paper to fit inside each Tartlet Crusts and set 1 sheet of round parchment paper inside each Tartlet Crust. Fill the inserted parchment paper with Pie Weights.

Bake at 350° F. for 20 minutes.

Cool the Crusts

Remove the Tartlet Crusts from the oven and Turn off the oven.

Let the Tartlet Crusts cool for about 15 minutes.

Leave the oven door open so that the oven can cool too.

Remove the inserted parchment paper and pie weights from each Tartlet.

Melt the Milk Chocolate.

Add 1 Teaspoon of melted Milk Chocolate to the Pie Crust, covering the bottom of the Pie and place them in the freezer to chill.

Add The Filling

In a large glass bowl, use a whisk to mix the Egg, Sugar, Melted Butter, Milk, and Vanilla. Whisk until fully integrated.

Mash the Banana. Use a blender or an immersion blender to fully integrate the Banana into the Batter.

You should have a very soupy custard batter that looks more like banana egg nog than cake batter.

Preheat the oven to 325° F.

Remove the Tartlet Crusts from the freezer.

Pour the Batter into the Pie Crust.

Bake the Tartlets

Bake at 325° F for 48 ?? minutes until the top has a golden-brown color that is spongy but firm to the touch.

Finish the Tartlets

Remove the Tartlets from the oven.

Allow the Pie to **cool and finish setting for 30 to 60 minutes**, then **refrigerate for 3 or 4 hours**.

Attempting to cut into the Tarlets before they have fully set will have a negative affect on the final presentation of your T arlets.

Heat Caramel Sauce in the microwave.

Cover each slice of Tarlet with a thin drizzle of Caramel Sauce.

Serve.