

## SPICED BANANA CHEESE PIE



### INGREDIENTS

- |                        |                                |
|------------------------|--------------------------------|
| 4 ripe bananas, sliced | 8 oz cream cheese              |
| 1 stick butter         | 1 lemon, juiced                |
| ½ cup brown sugar      | -- dash of nutmeg              |
| 1½ tsp ground cinnamon | 14 oz sweetened condensed milk |
| 1½ tsp vanilla extract |                                |

### DIRECTIONS

Serving Size: 6

Melt butter and brown sugar, in a small pot over medium heat, stirring occasionally. Add 1/2 tablespoon cinnamon and 1/2 tablespoons vanilla and turn heat down to low; stirring occasionally. Add bananas and let cook a few minutes or until everything is melted and combined. Set aside and let cool.

-- continued on card 2 --

CARD 1 OF 2

## SPICED BANANA CHEESE PIE (cont.)



### DIRECTIONS (cont.)

Beat cream cheese, in a mixer on medium speed, until fluffy. Add sweetened condensed milk and mix to incorporate. Add lemon juice and remaining vanilla and mix well.

Add nutmeg and remaining cinnamon. Add banana mixture when cool enough (or it may be used later as a topping instead).

Pour mixture in a graham cracker crust pie shell and refrigerate until set (at least 4 hours; longer if possible).

CARD 2 OF 2