

Congratulations Nathan and Aiden Finnie – 2019 Pie Baking Champions! They share the recipe for pie they submitted for judging (and eating) at *Rock the Block*.

Chocolate Banana Cream Pie

Pastry - Tenderflake box recipe

Makes 6 pie shells, but you only need 1 for the recipe

5 + 1/2 cups all-purpose flour
2 tsp. salt
1 lb Tenderflake lard
1 egg, stirred slightly
1 tbsp vinegar
7/8 cup cold water

Stir the flour and salt together.

Cut in the lard with a pastry blender, until it is in pea-sized pieces.

In a measuring cup, combine the egg and vinegar. Add enough cold water to make one cup.

Stir the liquid into the flour mixture, adding just enough to make the dough cling together.

Gather the dough into a ball and divide into 6 equal portions. Wrap the portions and refrigerate for 15-30 minutes.

Roll out one portion on a lightly floured surface and transfer to a pie plate. Refrigerate for 20 minutes.

Line with parchment paper, add pie weights and bake in a 400C oven for 15 minutes until edges turn golden. Remove the parchment paper and weights, prick the bottom of the crust several times with a fork and bake for an additional 10-15 minutes.

Cool the crust completely.

Filling - Adapted from Canadian Living, October 2013

Custard:

4 egg yolks
2 cups homogenized (3.25%) milk
1/3 cup granulated sugar
1/4 cup cornstarch
1/4 cup Nutella
1 tsp vanilla
45 g semi sweet chocolate chips, melted
3-4 bananas thinly sliced
Whipping cream
30g. semi sweet chocolate, shaved

In a bowl, whisk together egg yolks, 1/2 cup of the milk, sugar and cornstarch. In a heavy saucepan, heat remaining milk over medium heat just until bubbles form around edge; gradually whisk into yolk mixture.

Return to pan and cook, whisking, until thick enough to mound on spoon. Stir in chocolate hazelnut spread and vanilla. Place plastic wrap directly on surface and refrigerate until cold, at least an hour.

Melt the chocolate chips. Using a pastry brush, paint melted chocolate on bottom and sides of pie shell. Refrigerate until chocolate is hard, about 10 minutes. Layer bananas in pie shell. Top with custard; smooth top. Refrigerate for 4 hours. Top with whipped cream and garnish with shaved chocolate.