

Banana Caramel Pie II

It is a pie that combines caramel, bananas, and a graham cracker crust. You simmer the sweetened condensed milk in a water bath for 3 hours, until it turns into caramel.

Recipe by [Sonia Gonzalez](#) | Created on **Mar 8, 2022**

Ingredients

- 1 (14 ounce) can sweetened condensed milk
- 3 bananas
- 1 (9 inch) prepared graham cracker crust
- 1 (12 ounce) container frozen whipped topping, thawed

Directions

- Fill a saucepan with 2 inches of water. Place an unopened can of sweetened condensed milk into the water. Bring to a simmer and let cook for 3 hours. Monitor the water closely, to make sure there is always water in the pan. Remove can from heat and let cool for 10 to 15 minutes.
- Carefully open can and pour contents into pie crust. Slice bananas over the top and cool in the refrigerator. Before serving, spread with whipped topping.

Nutrition Facts

Serving: **1 - 9 inch pie** | Calories: **613.2 kcal** | Carbohydrates: **84.7 g** | Protein: **8 g** | Saturated fat: **17.7 g** | Cholesterol: **22.2 mg** | Sodium: **297.4 mg** | Fiber: **2.1 g** | Sugar: **69.1 g**

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