

Catching Kylie LIVE Baking webinar



Date: August 7, 2020

Time: 4PM PST / 7PM EST

Location: ZOOM

~ Notes ~

This is a live webinar that you are welcome to bake alongside or just simply enjoy the show and try the recipe later.

I have outlined the rough cost of the ingredients and images of some of the brands I personally use.

NOTE* The cost will be different based on your location and what you already have in your pantry.

If you are baking with us live, make sure to take a photo and share it in the [Catching Kylie Facebook Community](#)

Enjoy!

Grocery List

\$ Cost
+/- \$85.00

Ingredients

- Almonds (150 grams)
- Almond Extract
- Almond Flour
- Bananas (3-4)
- Cinnamon
- Canned Coconut Milk
- Coconut Oil
- Medjool Dates (Whole)
- Maple Syrup

Rough Cost (Canada)

\$15.00-\$25.00
\$6.99 (Organic)
\$14.00-\$18.00
\$1.50-\$2.00
\$6.99 (Organic)
\$7.00-\$10.00
\$12.99-14.99 (Organic)
\$7.99
\$7.99-\$16.99 (Organic)

Brands I Purchase at Save On Foods (Canada)



Banana Cream Pie



Prep Time
25 min



Chill Time
2-3 Hours

Ingredients

Equipment:

- pie tray 8"-9"
- food processor
- mixer *optional

Crust:

- 1/2 cup almonds
- 1/2 cup almond flour
- 6 medjool dates, pitted
- 2 tbsp coconut oil
- 1/2 tsp cinnamon
- 1/2 tsp almond extract
- pinch of salt

Filling:

- 2-3 cans of coconut cream
- 2-3 bananas
- 3 tbsp maple syrup
- 1/2 tsp of vanilla or almond extract
- 1/4 tsp cinnamon



Preparation

1. Mix all the crust ingredients together in a food processor, if they aren't sticking together too well add some water.
2. Line the pie tray with a touch of coconut oil.
3. Place the crust on the bottom of the tray, not on the sides.
4. Slice the bananas to your desired thickness (I personally do two layers)
5. Whip the cream, maple syrup, vanilla and cinnamon together. The amount depends on the size of your pie tray. Also make sure that you are using the chilled coconut cream.
6. Place on top of the crust and bananas.
7. Chill in the fridge for 2-3 hours, allowing it to set.
8. Decorate with banana slices on top before serving.
9. Enjoy!

Tip:

Purchase full fat coconut milk and chill it for minimum 24 hours before using for the pie. When ready to use, flip the can over and open. Pour out all the water on top and use the coconut cream that is left on the bottom.

