

# Banana Cream Samoa Pie in a Jar

*Rusconi's American Kitchen*

## *Ingredients*

14 oz. coconut milk  
½ cup sugar  
¼ tsp vanilla extract  
1 tbsp Knox gelatin  
1 large banana  
¼ cup pineapple juice  
3 Samoas  
Whipped cream

4 tbsp toasted coconut  
Caramel sauce

## RECIPE

Bloom the gelatin in about 2 ounces of ice cold water. Warm the coconut milk sugar and vanilla together in a pot. Slice the banana and sauté it on low heat with a little canola oil. Add the pineapple juice this will help keep it from turning brown. Cook the apple juice down until it is evaporated. Add the gelatin mixture to the hot coconut milk and let it dissolve. Add the hot mixture to the banana and blend in a blender until smooth. Allow to cool to room temperature.

In a food processor, grind your cookies to a coarse consistency and line the bottom of a small clear jar with them. Pack them down lightly and pour



the mixture over the top. Refrigerate until the gelatin sets firm. Garnish the top with a basic caramel sauce, (any recipe will do or you can buy some at the store) whipped cream and toasted coconut.

