

# Patriot Pie



Individual puff pastry shells filled with White Chocolate Banana Pudding, topped with a Caramel~Chili Glaze and garnished with shaved white chocolate.

Makes 6 individual pies

1 box 6 Puff Pastry Shells	1 ~ 16oz container Cool Whip	5T butter, softened
1 ~ 6oz package instant vanilla pudding	2 pounds bananas, diced	4 large egg yolks
2 1/2c cold milk	1c mini white chocolate chips	1/2t cayenne pepper
1 ~ 14oz can sweetened condensed milk	2/3c brown sugar	shaved white chocolate, for garnish
	1/3c half and half	

To make White Chocolate Banana Pudding: Mix together pudding mix, milk and condensed milk and blend very well until starting to thicken. Fold in whipped topping, bananas and white chocolate chips. Refrigerate overnight. Use to fill baked puff pastry shells.

Preheat oven to 400. Remove pudding from refrigerator while preheating oven and baking shells. Place pastry shells on ungreased baking sheet with "top" up. Bake 20~25 minutes or until golden brown and puffed. Use fork to remove "top" and expose soft pastry underneath. Cool to room temperature. Fill with White Chocolate Banana Pudding and top with Caramel~Chili Glaze.

To make Caramel~Chile Glaze: Stir brown sugar, half and half, butter, egg yolks and cayenne in heavy saucepan over medium heat until mixture coats back of a spoon, about 4~6 minutes. Do not boil! Allow to come to room temperature and drizzle over stuffed puff pastry shells. Garnish with shaved white chocolate and place under broiler for 30~45 seconds or until chocolate is slightly softened.

## Prepare Ahead Tip

Make pudding and/or glaze 48 hours in advance and keep refrigerated. Remove from refrigerator when ready to bake puff pastry shells.