

BANANA CREAM PIE

Kevin



Recipe by Kevin Kimura

Level: Easy

INGREDIENTS

1 frozen deep dish pie crust

1 box of JELLO

(cook and serve, not instant)

vanilla pudding mix 4.6oz

2-3 bananas

1/2 cup powdered sugar

2 cups heavy whipping cream

DIRECTIONS

Step 1

Bake frozen pie crusts according to package instructions.

Step 2

Make pudding according to package instructions. Make sure to constantly stir the pudding while it is being heated or it will burn on the bottom of the pot. Let cool for 20 minutes.

Step 3

While pudding is cooling, slice 2-3 bananas into 1/4 inch slices. Line bottom of pie crust with 2 layers of bananas. Once pudding has cooled for 20 minutes, pour pudding into pie crust and fill up to ridges covering all of the bananas.

Save any extra pudding in ramekins for a snack or dessert.

Cover filled pie crust with a piece of wax or parchment paper and refrigerate 3-4 hours or until set.

I like to do step 1-3 the night before and refrigerate overnight.

Step 4

Once pudding has set, make the whipped cream. In the bowl of an electric mixer fitted with the whisk attachment, combine the heavy cream and powdered sugar. Mix on low speed to combine and then slowly raise the speed, until it forms firm peaks.

Use a spatula to cover the top of the pie with the whipped cream making sure not to cover the ridged edges of the pie crust.

Save any extra whipped cream for a snack :)

Serve and enjoy!

