

Old Fashioned Banana Cream Pie



Prep/Total Time: 10 minutes | Servings: 8

Serving Size: 1/8 Dessert; Calories 387; Total Fat 20g; Saturated Fat 5g;
Total Carbohydrate 47g; Dietary Fiber 0g; Protein 6g

Equipment Needed:

- Whisk
- Spatula
- Large mixing bowl

Ingredients:

- 1 cup cold 2% milk
- 1/2 teaspoon vanilla extract
- 1 package (3.4 oz) instant vanilla pudding mix
- 1 carton (12 oz) frozen whipped topping, thawed, divided
- 1 graham cracker crust (9-inch)
- 2 medium firm bananas, sliced
- Additional banana slices, optional



Instructions:



1. In a large bowl, whisk milk, vanilla and pudding mix for two minutes (mixture will be thick).



2. Fold three cups whipped topping into pudding mixture.



3. Pour 1 1/3 cups of pudding mixture into pie crust.



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Instructions Continued:



4. Layer with banana slices.



5. Pour in remaining pudding mixture.



6. Top with remaining whipped topping and additional banana slices if desired. Refrigerate until serving.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with [#FoodFun4H](#) [#Indiana4H](#)

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