

**Dessert**

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# **Banana Pudding Pie**

McArthur Dairy

**Servings: 8**

- 1 9-inch pie crust, unbaked**
- 2 packages cook and serve banana pudding**
- 4 cups McArthur milk**
- 1 large ripe banana**
- 1 cup McArthur heavy whipping cream**
- 1/4 cup powdered sugar**
- 1/4 teaspoon banana extract**

Preheat the oven to 450 degrees.

Place the pie crust in a pie pan and press firmly against bottom and sides. Prick the crust with a fork in several places.

Bake for 10 to 12 minutes or until lightly browned. Cool to room temperature.

Bring the milk to a boil in a saucepan. Lower to medium heat and add the pudding mix, whisking gently but constantly. Once the mixture thickens, remove from the heat and cool for 4 hours or overnight (recommended).

Once cool, place sliced bananas in the bottom of the pie crust and pour the pudding over the bananas.

Using a mixer, whisk the heavy cream on high until soft peaks form, about 1 minute.

Add the powdered sugar and banana extract. Whisk the mixture, starting on medium speed and then increasing to high, until the whipped cream forms a stiff peak, about 1 minute. Scoop the mixture onto the top of the pie or put in a piping bag and pipe onto the pie.

Garnish with banana slices.

Chill until ready to serve.

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Per Serving (excluding unknown items): 115 Calories; 6g Fat (47.5% calories from fat); 1g Protein; 14g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 146mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fat; 1/2 Other Carbohydrates.