



No-Bake Mini Banana Cream Pies



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Philly Steak Cheese Fries

Introduction

No-Bake Mini Banana Cream Pies are the perfect treat to satisfy your sweet tooth without turning on the oven. These delightful desserts feature a creamy banana filling nestled in a crunchy graham cracker crust. Ideal for picnics, parties, or a simple dessert at home, they are both quick to prepare and impressively delicious. With just a handful of ingredients, you can whip up these charming mini pies that will have everyone asking for seconds.

Detailed Ingredients with Measures

- 1 1/2 cups graham cracker crumbs
- 1/2 cup melted butter
- 1/4 cup sugar
- 1 package (3.4 oz) instant banana cream pudding mix
- 2 cups cold milk
- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract
- 2 ripe bananas, sliced
- Whipped cream, for topping
- Honey, for drizzling

Prep Time

Prep Time: 20 minutes

Cook Time, Total Time, Yield

Total Time: 20 minutes (plus chilling time)

Yield: 12 mini pies

Kcal: 290 kcal

These No-Bake Mini Banana Cream Pies are not only a breeze to make but are also a delightful way to showcase the beloved flavor of bananas. Perfect for both everyday enjoyment and special occasions, they are sure to become a favorite in your dessert repertoire!



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Detailed Directions and Instructions

Step 1: Prepare the Pie Crust

In a medium bowl, combine 1 1/2 cups of graham cracker crumbs, 1/2 cup of melted butter, and 1/4 cup of sugar. Mix until all ingredients are well incorporated.

Step 2: Form the Mini Pie Crusts

Press the mixture firmly into the bottom and up the sides of a muffin tin to create mini pie crusts. Ensure an even layer for better structure.

See also [Lemon Garlic Butter Chicken Linguine](#)

Step 3: Chill the Crusts

Refrigerate the pie crusts for at least 1 hour to allow them to set properly.

Step 4: Prepare the Banana Pudding

In a large bowl, whisk together 1 package (3.4 oz) of instant banana cream pudding mix and 2 cups of cold milk until the mixture thickens. Allow it to refrigerate for 5 minutes to enhance the texture.

Step 5: Whip the Cream

In another bowl, whip 1 cup of heavy cream, 2 tablespoons of powdered sugar, and 1 teaspoon of vanilla extract until stiff peaks form. This is crucial for a light and fluffy topping.

Step 6: Combine Pudding and Whipped Cream

Gently fold half of the whipped cream into the banana pudding mixture, being careful not to deflate the whipped cream.

Step 7: Fill the Pie Crusts

Spoon the banana pudding mixture into the chilled mini pie crusts, filling them to the top.

Step 8: Top the Mini Pies

Dollop the remaining whipped cream onto each mini pie for decoration and added creaminess.

Step 9: Garnish

Garnish each mini pie with sliced bananas and finish with a drizzle of honey for an extra touch of sweetness.

Notes

Serving Size

This recipe yields 12 mini pies, making it perfect for sharing at gatherings or as individual desserts.

Prep Time

The preparation time is approximately 20 minutes, excluding the chilling time for the crust and pudding mixture.

Caloric Information

Each mini banana cream pie contains approximately 290 kcal. Adjust portion sizes accordingly for dietary needs.

Storage Suggestions

Store any leftovers in the refrigerator, ideally consumed within 2-3 days for optimal freshness.

See also [Pork Tenderloin with Sun-Dried Tomatoes](#)



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Cook Techniques

Mixing Ingredients

Incorporate all dry ingredients thoroughly before adding wet components to ensure even distribution of flavors and textures.

Pressing Crust

Use firm pressure when pressing the graham cracker mixture into the muffin tin to create sturdy mini pie crusts that hold their shape.

Chilling

Refrigerate the crust for at least one hour to allow it to set, which enhances the texture and helps maintain the shape of the mini pies.

Whipping Cream

When whipping heavy cream, ensure that the bowl and beaters are cold to achieve maximum volume and stiff peaks.

Folding Ingredients

Gently fold the whipped cream into the pudding mixture to maintain the light, airy texture of the cream.

Garnishing

Add garnishes like sliced bananas and honey just before serving for a fresh and appealing presentation.

FAQ

Can I make the crust ahead of time?

Yes, the graham cracker crust can be prepared the day before and stored in the refrigerator.

How long does the banana cream pie keep in the fridge?

These mini pies can be stored in the refrigerator for up to 2 days.

Can I use a different type of pudding mix?

Yes, you can substitute the banana cream pudding mix with any flavor you prefer, like vanilla or chocolate.

What can I use instead of heavy cream?

For a lighter option, you can use whipped topping or coconut cream as a substitute for heavy cream.

Is there a gluten-free option for the crust?

Yes, you can use gluten-free graham cracker crumbs or ground nuts mixed with butter and sugar as an alternative.

See also [Orange Cauliflower Bowls Recipe Delight](#)



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Conclusion

The No-Bake Mini Banana Cream Pies are a delightful and easy-to-make treat that captures the essence of classic banana cream pie in a fun, bite-sized form. With a creamy banana filling, a buttery graham cracker crust, and a rich whipped cream topping, these mini pies are perfect for any occasion. Their simplicity and flavor make them a crowd-pleaser, ensuring you'll impress family and friends with this delicious dessert.

More recipes suggestions and combination

Chocolate Cream Mini Pies

Substitute the banana pudding mix with chocolate pudding mix for a rich and indulgent variation that chocolate lovers will adore.

Berry Delight Mini Pies

Top the mini graham cracker crusts with a layer of mixed berries and a vanilla pudding mixture for a refreshing and colorful dessert.

Coconut Cream Mini Pies

Add shredded coconut to the pudding mixture and top with coconut whipped cream for a tropical twist on the classic recipe.

Peanut Butter Banana Mini Pies

Mix in creamy peanut butter with the banana pudding for a decadent combination of flavors that pairs perfectly with banana.

Key Lime Mini Pies

Replace the banana pudding with lime pudding and add a splash of lime juice for a zesty and refreshing dessert option.



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