



DAVID'S RECIPE



BANANA CREAM PIE (Regular and *Deep Dish Recipe)

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Pie Crust

Ingredients

You can buy a premade graham cracker, pecan, or pastry pie crust.

If you would like to make one yourself, here is an easy graham cracker and pecan crust recipe.

1 c. Graham cracker crumbs (8 or 9 full size crackers crushed)

¾ c. Pecan halves or rough chopped

¼ c. Brown sugar

6 tbs unsalted butter, melted

Directions

1. Add graham crackers and pecans to a food processor or blender. Pulse until broken into very small pieces. Add butter and brown sugar. Blend until finely ground.
2. Preheat oven to 350 degrees.
3. Firmly press graham cracker mixture evenly into a 9-inch pie dish. The crumbs should come 1/3 or ½ way up the sides. Place in 350-degree oven and bake 10 minutes. Allow the crust to completely cool before adding filling.

Filling and Pie

Ingredients

1 (3oz) pkg "Cook and Serve" pudding for reg. pie dish // **2 (3oz) pkg "Cook and Serve" pudding for deep dish

2 c. Milk (whole or 2%) for reg. pie dish // **4 c. Milk (whole or 2%) for deep dish

2 ripe bananas

8 oz container cool whip (any brand)

1 sheet wax paper or parchment paper cut into a round same size as pot

Directions

1. Prepare pudding according to package directions.
2. Remove from heat and cover pudding surface with paper round. This will keep a skin from forming on pudding surface.
3. While pudding is cooling, cover bottom of pie crust with banana rounds.
4. Once pudding is cool, fold ½ of the cool whip into the pudding.
5. Pour pudding mixture over bananas.
6. If the pie pan is deep enough, add a few more bananas.
7. Cover with remaining pudding mixture.
8. Top off with remaining cool whip.
9. Lightly cover and chill for 4 hours.
10. Enjoy!