

Peanut Butter Banana Cream Pie

Prep time: 30 minutes. Bake time: 15 minutes. Chill time: 5 hours. Serves: 8.

Ingredients:

For the crust

- 2 cups vanilla wafer cookie crumbs or cookie crumb of choice
- ½ banana, mashed
- ¼ cup unsalted butter
- ¼ cup creamy peanut butter

For the filling

- 1 (3.2 ounce) box instant vanilla pudding mix
- 2 cups half and half or milk
- 1 teaspoon vanilla extract
- 1 cup creamy peanut butter
- 3 ½ bananas cut into ¼-inch rounds

For the topping

- 2 cups sweetened whipped cream, optional
- 1 banana, cut into ¼-inch rounds, optional
- ¼ cup chopped peanuts, optional

Instructions:

For the crust

1. Preheat oven to 350F. Combine peanut butter and butter in a saucepan. Heat over low heat, stirring often until melted and combined.
2. Place cookie crumbs in a large bowl. Add mashed banana and peanut butter/butter mixture. Stir until fully combined. Transfer to a 9-inch pie dish. Firmly press the mixture into the bottom and up the sides of the pan. Bake for 15 minutes. Remove from oven and let cool for 30 minutes.

For the filling

1. Place pudding mix, half and half, vanilla extract, and peanut butter into a large mixing bowl. Beat on medium speed until thick and smooth, about 2 minutes.
2. Place 1 cup of pudding into the bottom of the prepared crust. Smooth and evenly distribute on the bottom. Place a layer of bananas on top. Add another cup of pudding on top of the banana layer and smooth to fully cover the bananas. Add a second layer of bananas, then top with remaining pudding. Smooth the surface to fully cover bananas. Refrigerate for at least 5 hours, or overnight.

For the topping

1. Just before serving, top chilled pie with bananas, then pile whipped cream on top. Sprinkle on chopped peanuts and serve immediately. Store leftover pie in the refrigerator loosely covered.

Notes:

Alternatively bake in small custard dishes or mini pie pans. Adjust baking time, check after 4 minutes.

Adapted from: <https://www.shondaland.com/live/travel-food/a33862381/three-vanilla-pudding-mix-recipes/>.