



Tips

- Buy regular creamy peanut butter, like the kind from Jif or Skippy. All-natural peanut butter is extra oily and often separates.
- While baked recipes often call for overripe bananas, you should use just-ripe bananas for no-bake pies. Otherwise, the bottom of your pie will become mushy.
- Soften your cream cheese before blending it with the peanut butter and brown sugar. You can't mix cold cream cheese!
- Use heavy cream straight from the fridge. Ice-cold heavy cream whips much better than room-temperature cream.

Storage

You can store leftovers in the fridge for up to two days. If you store them for longer than that, the filling can deflate, the crust will soften too much, and the bananas will become watery.

Serve peanut butter banana pie straight from the fridge.

Freeze for up to 3 months. The bananas may lose some of their texture or get slightly watery.

Variations

- You can customize the crumb crust flavor by using graham crackers, vanilla wafers, cinnamon cookies, ginger snaps, or Oreos.
- Speed things up by using a purchased crumb crust - but definitely try the peanut butter cookie version next time.
- Feel free to use crunchy peanut butter instead of creamy peanut butter for extra texture.
- Add a dash of bourbon or cinnamon to the filling for a warm, Southern flavor. Remember, if you add booze, it's an adults-only pie.
- Spread caramel sauce over the banana layer or fold toffee bits into the filling for extra sweetness and crunch.

FAQs

Can I use natural peanut butter?

No, use a commercial brand like Skippy, Jif, or Peter Pan for the best results.

Can I use crunchy peanut butter?

Absolutely. The filling won't be quite as smooth, but you'll get little bits of peanut throughout the pie for extra crunch.

Can I use Cool Whip instead of homemade whipped cream?

Yes, you can. Use an equal amount of Cool Whip to the whipped cream - approximately 2 ½ cups.