



## *Tips*

- Keep it quick and easy with a store bought graham cracker crust.
- I use evaporated milk because I feel it makes the pudding creamier. Whole milk is fine, too.
- Be sure to whisk the pudding and milk mixture smooth before building your pie.
- Keep the banana slices from turning brown by dipping them in lemon juice.
- This pie needs to chill for 4 hours but longer will make the pie firmer.

## *Storage*

Promptly store leftover pie, tightly covered with plastic wrap or in an airtight container. A pie keeper works great.

It will stay good in the refrigerator for up to 4 days. Remove any bananas on the top because they may get quite brown.

Banana pudding pie doesn't freeze well at all. The pudding separates and gets watery.

## *Variations*

- Use instant banana pudding mix instead of vanilla.
- Make this no bake banana pudding pie recipe from scratch with my homemade vanilla pudding.
- Use a homemade crumb crust in any flavor.
- Add a 1/2 teaspoon of vanilla extract for a more vanilla flavor.
- Substitute fresh sliced strawberries for the bananas. Or, use both!
- Make it extra pretty with chocolate shavings or caramel sauce drizzled on top.

## FAQs

### **Can I use banana pudding mix instead of vanilla pudding?**

Absolutely. It'll give the pie an even stronger banana flavor. Just use the same amount called for in the recipe.

### **Can I use homemade whipped cream?**

Yep. Use about 3 cups of freshly whipped cream in place of the whipped topping.

### **Can I make this a day ahead?**

This pie is actually better after several hours in the refrigerator, making it a great make-ahead dessert for parties, cookouts, and holidays.

### **Can I use a Nilla Wafer crust instead of a graham cracker crust?**

Sure can. A vanilla wafer crust makes the pie even more like classic banana pudding and works perfectly in this recipe.

### **Can I use low-fat milk?**

You can, but the filling may not set quite as firmly. Whole milk gives the creamiest texture