Banana Cream Pie

Ingredients

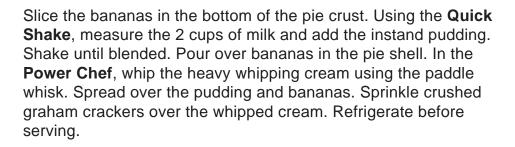
1 - 3 oz. pkg. Instant Banana or Vanilla Pudding

2 cups cold milk

½ pint heavy whipping cream

2-3 bananas

1 ready made pie shell or graham cracker shell





Ingredients



2 cups cold milk

1/2 pint heavy whipping cream

2-3 bananas

1 ready made pie shell or graham cracker shell

Slice the bananas in the bottom of the pie crust. Using the **Quick Shake**, measure the 2 cups of milk and add the instand pudding. Shake until blended. Pour over bananas in the pie shell. In the **Power Chef**, whip the heavy whipping cream using the paddle whisk. Spread over the pudding and bananas. Sprinkle crushed graham crackers over the whipped cream. Refrigerate before serving.

Banana Cream Pie

Ingredients

1 - 3 oz. pkg. Instant Banana or Vanilla Pudding 2 cups cold milk

½ pint heavy whipping cream

2-3 bananas

1 ready made pie shell or graham cracker shell

Slice the bananas in the bottom of the pie crust. Using the **Quick Shake**, measure the 2 cups of milk and add the instand pudding. Shake until blended. Pour over bananas in the pie shell. In the **Power Chef**, whip the heavy whipping cream using the paddle whisk. Spread over the pudding and bananas. Sprinkle crushed graham crackers over the whipped cream. Refrigerate before serving.



Ingredients

1 - 3 oz. pkg. Instant Banana or Vanilla Pudding

2 cups cold milk

½ pint heavy whipping cream

2-3 bananas

1 ready made pie shell or graham cracker shell



Slice the bananas in the bottom of the pie crust. Using the **Quick Shake**, measure the 2 cups of milk and add the instand pudding. Shake until blended. Pour over bananas in the pie shell. In the **Power Chef**, whip the heavy whipping cream using the paddle whisk. Spread over the pudding and bananas. Sprinkle crushed graham crackers over the whipped cream. Refrigerate before serving.