



# Banana Cream Pie

A classic family favourite!

8 servings



Easy

● ● up to 120 Min.



## Ingredients:

### Filling:

1 pouch Shirriff Banana Pudding & Pie Filling  
3 cup 2% Milk  
2 bananas , cut into 1/2" rounds

### Pie Crust:

1 package Shirriff Pie Crust  
4 tbsp butter  
3 - 5 tbsp cold water

### Topping:

1 cup Whipping Cream  
1 pouch Dr. Oetker Whip its

- 1 Preheat oven to 425°F/220°C.
- 2 Prepare the pie crust as instructed on the package. Fit one dough into the pie plate. Bake for 8-10 minutes. Place on a wire rack to cool. Reserve the second dough for another pie.
- 3 Prepare Banana Pudding & Pie Filling as instructed on the package. Allow to cool for 5 mins.
- 4 Beat cream and Whip It in a bowl with an electric mixer until stiff peaks form. Set bowl in refrigerator for later.
- 5 Pour half the pudding into the cooled pie crust. Arrange banana rounds on top and gently pour in the remaining pudding. Cover and refrigerate 3-4 hours or until firm.
- 6 Once chilled, remove pie from refrigerator. Using a spatula, spread the whipped cream over top and serve.

