



Mini Banana Cream Pies made with Nutella®

Dessert | Vegetarian | Dessert | Banqueting

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Makes: 9 – 3” Mini Pies

2 cups Nutella®
9 – 3” Keebler® Mini Graham Cracker Pie Crust

For Mini Pies:

2 boxes, RTU Sugar Free Instant Banana Pudding Mix
4 Bananas, diced into ½” cubes
1 pint Heavy Whipping Cream
Cocoa Powder

Prepare the instant pudding according to the directions for making a pie.

In a mixer with a whip attachment, whip heavy cream at medium high speed until soft peaks form.

Combine the chopped bananas and the pudding in a bowl.

Gently layer the pudding/banana mixture on the bottom of the crust, followed by half of the Nutella®.



Using a piping bag fitted with a star tip, pipe a swirl of whipped cream on top of the pie.

Place in cooler for 1 hour until firm.

Drizzle with the remaining Nutella® and light dusting of cocoa powder.
