

Nannie's Mini Banana Cream Pies

INGREDIENTS:

2 cups graham cracker crumbs or Vanilla Wafer crumbs plus extra for topping if desired

1/2 cup melted butter

1/4 cup sugar

1 package (3.4 oz) instant banana cream pudding mix

2 cups cold milk

1 cup cold heavy cream

2 tbsp. powdered sugar

2 tsp. vanilla extract

1 tsp. banana extract or banana-flavored liqueur (optional)

1 large banana, diced into small-to-medium pieces (optional)

Topping: 2 ripe bananas, sliced; Whipped cream and Honey for drizzling; Graham cracker or Vanilla Wafer dry crumbs for sprinkling on top

DIRECTIONS:

Save about 1/3-1/2 cup of crumbs in a small bowl before mixing the rest with melted butter and sugar. Set aside to use for topping after completing the dessert.

In a medium bowl, mix the graham cracker crumbs or Vanilla Wafer crumbs, melted butter, and sugar until well combined. Press the mixture into the bottom and up the sides of a muffin tin to form mini pie crusts. Refrigerate for at least 1 hour to set.

In a large bowl, whisk the instant banana cream pudding mix with cold milk and 1 tsp. vanilla and 1 tsp. banana extract until thickened. Fold in diced bananas if desired. Refrigerate for 10-15 minutes.

In another bowl, whip the heavy cream with powdered sugar and vanilla extract until stiff peaks form. Gently fold half of the whipped cream into the banana pudding mixture until combined.

Spoon the banana pudding into the chilled pie crusts. Top each mini pie with a dollop of the remaining whipped cream. Garnish with banana slices and a drizzle of honey. Sprinkle graham cracker or Vanilla Wafer crumbs on top. Keep in refrigerator until ready to serve. Enjoy!