

## Banana Cream Pie (~8 portions)



Ingredients	Weights	Measures
<b>Crust:</b>		
<b>LU Cinnamon Sugar Spice Cookies</b>	4 oz.	½ pkg.
<b>PLANTERS Walnuts</b>	1.25 oz.	2 Tbsp.
Brown sugar	0.5 oz.	1-1/2 Tbsp.
Butter, melted	1 oz.	2 Tbsp.
<b>Ganache:</b>		
<b>Cote d 'Or Belgian Chocolate, 70% cacao</b>	2 oz.	-
Heavy whipping cream	2 oz.	¼ cup
<b>Filling:</b>		
Bananas	-	2 ea.
Half & half	3.5 oz.	½ cup
<b>JELL-O Vanilla Flavor Instant Pudding &amp; Pie Filling</b>	1.5 oz.	3-1/2 Tbsp.
<b>PHILADELPHIA Cream Cheese, softened, cut up</b>	3.5 oz.	½ cup
Heavy whipping cream	6 oz.	¾ cup
<b>Cote d 'Or White Chocolate, melted</b>	3 oz.	-
<b>Garnish:</b>		
Chocolate syrup	4 oz	½ cup
Caramel topping	oz.	½ cup
Prepared whipped topping	2.5 oz.	1 cup
Chocolate curls	As needed	

**Crust:**

**GRIND** cookies and nuts; mix with brown sugar. Add butter; mix well. Divide evenly into 1 (10-inch) springform pan; press down. Bake in 350°F oven for 7 to 8 minutes; cool on racks.

**Ganache:**

**MELT** chocolate in double boiler. Heat whipping cream slightly. Add to chocolate; whisk to blend until creamy and smooth. Spread ganache over crust.

**Filling:**

**SLICE** 2 bananas evenly into pan over ganache layer.

**ADD** half & half to dry pudding mix in large mixing bowl; beat until well blended. Add cream cheese; mix well.

**BEAT** whipping cream just until soft peaks form. Fold into pudding mixture. Add melted white chocolate; mix gently until blended. Divide filling evenly into pan; spread to edges. Chill at least 4 hours.

**To serve:** Cut pie into 8 servings or as desired. Drizzle 1 Tbsp. each of chocolate syrup and caramel topping onto each serving plate; top with pie slice. Garnish edge with piped whipped topping and chocolate curls.