

How to Make a Fluffy, Simple Strawberry Banana Jello Pie

easy strawberry banana jello pie



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INGREDIENTS

- 1 pre-made graham cracker pie crust (or homemade)
- 1 box (3 oz) strawberry-flavored Jello mix
- 1 cup boiling water
- 1/2 cup cold water
- 1 block (8 oz) cream cheese, softened
- 1 cup heavy cream, whipped (or a container of frozen whipped topping, thawed)
- 1 large banana, sliced
- 1 cup fresh strawberries, sliced

Swaps and Notes:

Jello Flavor: While strawberry is classic, you can easily swap it out for any red-colored Jello mix like raspberry or cherry.

Whipped Topping: If you're short on time, a container of frozen whipped topping works beautifully and makes this recipe even faster.

Crust: A pre-made graham cracker crust is a lifesaver, but a homemade one is also simple to make. Just mix 1 1/2 cups of graham cracker crumbs with 1/3 cup of melted butter and press it into a pie plate.

Fruit: You can add more or less of the strawberries and bananas to your liking. Just be sure to slice them thinly so they mix in well.

Step-by-Step Instructions:

Prepare the Jello: In a medium-sized bowl, whisk the strawberry Jello powder with 1 cup of boiling water until the powder is completely dissolved.

Stir in $\frac{1}{2}$ cup of cold water and set the mixture aside to cool slightly.

Make the Filling: In a separate large bowl, beat the softened cream cheese with a hand mixer until it's light and fluffy. Slowly pour the slightly cooled Jello mixture into the cream cheese, beating until smooth and fully combined.

Fold in the Whipped Cream: Gently fold the whipped cream (or thawed whipped topping) into the Jello and cream cheese mixture until no streaks remain. The mixture should be light and airy.

Add the Fruit: Carefully fold the sliced bananas and strawberries into the filling.

Assemble and Chill: Pour the entire mixture into your graham cracker crust, spreading it evenly. Refrigerate the pie for at least 4-6 hours, or until it is firm and completely set.

Garnish and Serve: Before serving, you can garnish with a few extra slices of fresh strawberries, bananas, or a dollop of whipped cream. Slice and enjoy!

Tips for Success:

Soften the Cream Cheese: This is a crucial step! Make sure your cream cheese is at room temperature to prevent lumps in your filling.

Cool the Jello: Let the Jello mixture cool slightly before adding it to the cream cheese. If it's too hot, it can make the filling runny.

Patience is Key: Don't rush the chilling process. A firm, well-set pie is worth the wait!

Serving Suggestions and Pairings:

Nutritional Information Per Serving:

Calories: 350-400

Fat: 20-25g

Carbohydrates: 40-45g

Protein: 5-7g

Storage and Leftover Tips:

More Recipes You Will Love:

For a truly no-fuss dessert that's perfect for a party, my easy ice cream sandwich cake is a summer legend.

If you're a chocolate lover, you have to try my brownie batter dip for a rich, instant craving fix.

For a different kind of no-bake cookie, my old-school no-bake cookies are a classic for a reason.

DIRECTIONS

1. **Prepare the Jello:** In a medium-sized bowl, whisk the strawberry Jello powder with 1 cup of boiling water until the powder is completely dissolved. Stir in $\frac{1}{2}$ cup of cold water and set the mixture aside to cool slightly.
2. **Make the Filling:** In a separate large bowl, beat the softened cream cheese with a hand mixer until it's light and fluffy. Slowly pour the slightly cooled Jello mixture into the cream cheese, beating until smooth and fully combined.
3. **Fold in the Whipped Cream:** Gently fold the whipped cream (or thawed whipped topping) into the Jello and cream cheese mixture until no streaks remain. The mixture should be light and airy.
4. **Add the Fruit:** Carefully fold the sliced bananas and strawberries into the filling.
5. **Assemble and Chill:** Pour the entire mixture into your graham cracker crust, spreading it evenly. Refrigerate the pie for at least 4-6 hours, or until it is firm and completely set.
6. **Garnish and Serve:** Before serving, you can garnish with a few extra slices of fresh strawberries, bananas, or a dollop of whipped cream. Slice and enjoy!
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10. **Serving Suggestions and Pairings:** This pie is a dessert superstar on its own. For an extra touch of indulgence, a scoop of vanilla ice cream pairs wonderfully with the fruity flavors. A light iced tea or a simple lemonade is the perfect drink to serve alongside it, especially on a sunny day.
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12. **Fat:** 20-25g
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15. **Please note:** Nutritional information is an estimate and can vary based on specific ingredients and brands used.
16. **Storage and Leftover Tips:** This pie stores beautifully in the refrigerator. Cover it loosely with plastic wrap or a pie dome and it will keep for up to 3-4 days. The bananas may start to brown slightly over time, but the pie will still taste delicious. Due to the dairy and Jello, it is not recommended to freeze this pie.
17. **More Recipes You Will Love:** If you love the simplicity and deliciousness of this no-bake pie, you'll be a fan of these other easy treats:
18. For a truly no-fuss dessert that's perfect for a party, my easy ice cream sandwich cake is a summer legend.
19. If you're a chocolate lover, you have to try my brownie batter dip for a rich, instant craving fix.
20. For a different kind of no-bake cookie, my old-school no-bake cookies are a classic for a reason.
21. If you have a sweet tooth that needs immediate satisfaction, my edible cookie dough is a safe and delicious option.
22. **Final Thoughts:** This strawberry banana jello pie is a testament to the fact that you don't need a lot of ingredients or a complicated process to create something truly special. It's a perfect, refreshing treat that brings a smile to everyone's face. I hope you enjoy making and sharing it as much as I do!
23. **What's your favorite no-bake dessert for a hot day?** Let me know in the comments below!

SWAPS & NOTES

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Whipped Topping: If you're short on time, a container of frozen whipped topping works beautifully and makes this recipe

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Crust: A pre-made graham cracker crust is a lifesaver, but a homemade one is also simple to make.

Just mix 1 ½ cups of graham cracker crumbs with 1/3 cup of melted butter and press it into a pie plate.

TIPS FOR SUCCESS

Soften the Cream Cheese: This is a crucial step!

Make sure your cream cheese is at room temperature to prevent lumps in your filling.

Cool the Jello: Let the Jello mixture cool slightly before adding it to the cream cheese.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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