

No-Bake Mini Banana Cream Pies: The Easiest 15-Minute Dessert Hack

No-Bake Mini Banana Cream Pies: Your New Favorite Dessert Shortcut



TIME
15 min

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INGREDIENTS

Swaps and Notes:

Pudding Flavor: Not a banana fan? Swap the instant banana pudding for vanilla, cheesecake, or even chocolate pudding mix.

Crust: You can use vanilla wafers, crushed Oreos (especially chocolate!), or even shortbread cookies instead of graham crackers. Adjust the butter as needed to ensure the crumbs are moist enough to hold together.

Milk: For an extra-rich pie, swap a portion of the milk with half-and-half or heavy cream.

Sweetener: If you want a less sweet pie, you can slightly reduce the amount of powdered sugar in the whipped cream, or use vanilla sugar.

??? Step-by-Step Instructions:

1. Prepare the Crust:

In a medium bowl, combine the graham cracker crumbs and the 6 tablespoons of melted butter. Stir until the crumbs are evenly coated and resemble wet sand.

Form the Crusts: Press the mixture firmly into the bottom of a mini tart pan or the cups of a muffin tin. A small measuring cup or the back of a spoon works perfectly for pressing.

Chill: Refrigerate the crusts for 10-15 minutes to allow the butter to firm up and set the crust.

2. Make the Filling:

Whip the Cream: In a separate bowl, whip the cold heavy cream with the 1 tablespoon of powdered sugar

until soft peaks form. This step adds wonderful airiness to the filling. Set aside.

Make the Pudding: In a third bowl, whisk together the instant banana pudding mix and the 121 cups of cold milk for about 2 minutes, until the mixture starts to thicken.

Combine: Gently fold about half of the prepared whipped cream into the banana pudding mixture until no streaks remain. This is your light, creamy pie filling!

3. Assemble and Set:

Slice Bananas: Slice the two bananas into thin, even rounds.

Layer: Arrange the banana slices on top of the chilled crusts in an even layer.

Fill: Spoon or pipe the banana pudding mixture evenly over the banana slices in each cup.

Chill: Refrigerate the mini pies for at least 1 hour (or until firm) to set completely. This is essential!

4. Garnish and Serve:

Just before serving, top each mini pie with a generous dollop of the remaining whipped cream (or use canned/frozen).

Garnish with chocolate shavings, a sprinkle of cinnamon, or an extra banana slice. Enjoy immediately!

? Tips for Success:

Use Cold Milk: Cold milk helps instant pudding set quickly and properly. Don't use room temperature milk!

Don't Over Mix the Pudding: Whisk for 2 minutes and stop. It will continue to thicken as it rests.

Press the Crust Firmly: A well-packed crust is a crust that won't crumble when you lift it out. Press hard, especially around the edges.

Instant vs. Cook & Serve: Make sure you buy instant pudding mix. The cook-and-serve variety requires heating and won't work for this no-bake recipe.

Serving Suggestions and Pairings:

Main Course Pairing: Serve after a hearty bowl of Classic Spaghetti Recipe with Homemade Sauce or a simple grilled chicken dish.

Drink Pairing: A bright, refreshing drink cuts through the creaminess perfectly. Try a homemade Blueberry Lemonade or a cup of hot, dark roast coffee for contrast.

Nutritional Information (Per Mini Pie):

Kcal: ?210 kcal

Protein: ?4g

Fat: ?11g

Carbohydrates: ?25g

DIRECTIONS

1. Follow these simple steps for perfect mini pies every time.
2. Prep : Time: 15 minutes | Total Time (including chill): 1 hour 15 minutes | Servings: 6 Mini Pies
3. Prepare the Crust: In a medium bowl, combine the graham cracker crumbs and the 6 tablespoons of melted butter. Stir until the crumbs are evenly coated and resemble wet sand.
4. Form the : Crusts: Press the mixture firmly into the bottom of a mini tart pan or the cups of a muffin tin. A small measuring cup or the back of a spoon works perfectly for pressing.
5. Chill: Refrigerate the crusts for 10-15 minutes to allow the butter to firm up and set the crust.
6. Make the Filling: Whip the Cream: In a separate bowl, whip the cold heavy cream with the 1 tablespoon of powdered sugar until soft peaks form. This step adds wonderful airiness to the filling. Set aside.
7. Make the : Pudding: In a third bowl, whisk together the instant banana pudding mix and the 121 cups of cold milk for about 2 minutes, until the mixture starts to thicken.
8. Combine: Gently fold about half of the prepared whipped cream into the banana pudding mixture until no streaks remain. This is your light, creamy pie filling!
9. Assemble and Set: Slice Bananas: Slice the two bananas into thin, even rounds.
10. Layer: Arrange the banana slices on top of the chilled crusts in an even layer.

11. Fill: Spoon or pipe the banana pudding mixture evenly over the banana slices in each cup.
12. Chill: Refrigerate the mini pies for at least 1 hour (or until firm) to set completely. This is essential!
13. Garnish and Serve: Just before serving, top each mini pie with a generous dollop of the remaining whipped cream (or use canned/frozen).
14. Garnish with chocolate shavings, a sprinkle of cinnamon, or an extra banana slice. Enjoy immediately!
15. ? Tips for Success: Use Cold Milk: Cold milk helps instant pudding set quickly and properly. Don't use room temperature milk!
16. Don't Over Mix the Pudding: Whisk for 2 minutes and stop. It will continue to thicken as it rests.
17. Press the : Crust Firmly: A well-packed crust is a crust that won't crumble when you lift it out. Press hard, especially around the edges.
18. Instant vs. Cook & Serve: Make sure you buy instant pudding mix. The cook-and-serve variety requires heating and won't work for this no-bake recipe.
19. Serving Suggestions and Pairings: These mini pies are a lovely light end to a comfort food dinner. I like to serve them with a main dish that has some savory richness to contrast the sweet creaminess.
20. Main : Course Pairing: Serve after a hearty bowl of Classic Spaghetti Recipe with Homemade Sauce or a simple grilled chicken dish.
21. Drink : Pairing: A bright, refreshing drink cuts through the creaminess perfectly. Try a homemade Blueberry Lemonade or a cup of hot, dark roast coffee for contrast.
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SWAPS & NOTES

Graham Cracker Crumbs 1 1/2 cups Use pre-made or crush your own.

Unsalted Butter, melted 6 tablespoons Salted butter is fine; just omit the pinch of salt.

Heavy Cream (cold) 1 cup Essential for the light, fluffy filling.

Powdered Sugar 1 tablespoon For sweetening the whipped cream.

TIPS FOR SUCCESS

Use Cold Milk: Cold milk helps instant pudding set quickly and properly.

Don't Over Mix the Pudding: Whisk for 2 minutes and stop.

It will continue to thicken as it rests.

Press the Crust Firmly: A well-packed crust is a crust that won't crumble when you lift it out.

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