

# Butterscotch-Banana Cream Pie



PREPARATION TIME  
**30 minutes**



COOKING TIME  
**none**



PERFECT PARTNER  
**vanilla shake**



The price of bananas can vary dramatically with the seasons. Purchase a few extra when the price is right and freeze them for up to 6 months. Just peel and slice when you are ready to make this pie.

## SHOPPING LIST

- graham cracker piecrust
- bananas
- whipped topping
- butterscotch pudding and pie filling

## ON HAND

- milk

## INGREDIENTS

- 1 (9-inch) graham cracker piecrust
- 3 bananas, sliced
- 1 (4-ounce) package butterscotch cook-and-serve pie filling
- 2 cups milk
- 1½ cups whipped topping

SERVES 6

COOKIN'  
*Xpress*

- Save cooking and chilling time by using instant butterscotch pudding and pie filling instead of the cook-and-serve variety.

### Make Ahead

You can prepare this pie up to 24 hours ahead. Refrigerate until ready to serve.

### ♦ VARIATION

For a chocolate-lover's treat, use a chocolate cookie crumb piecrust.

- 1 Line graham cracker piecrust with bananas.



- 2 Prepare pie filling according to package directions, using 2 cups milk. Chill for 20 minutes to thicken.

- 3 Pour pie filling over bananas.



- 4 Spread whipped topping over pie filling. Refrigerate until serving time.