



## No-Bake Banana Cream Pie with Fresh Bananas

**PREP TIME:** 30 minutes    **CHILL TIME:** 2 hours    **TOTAL TIME:** 2 hours 30 minutes

**Difficulty:** Easy

**SERVINGS:** 10 to 12 servings



This decadent and delicious **No Bake Banana Cream Pie** is a dessert that is layered with rich vanilla pudding, a creamy whipped topping, freshly sliced bananas and nestled in between each layer are crunchy bits of Golden Oreo cookies. Topped with chopped walnuts for an extra crunchy bite, it's a twist on a Southern Classic dessert.

BY [ERICA GAMBOA](#)

### Ingredients

- 2 (5.1oz packages) Jell-O Vanilla Instant Pudding Mix
- 4 cups cold whole milk
- 4 to 5 large bananas, slightly under ripe

- 20 Golden Oreo cookies, crushed or crumbled (There are approximately 36 cookies in a standard package. Reserve a few extra cookies and leave them whole for decoration.)
- 2 (8oz. tubs) Cool Whip Topping, thawed and softened at room temperature
- 1 cup walnuts, roughly chopped, optional

## Directions

### Prepping the Layers

- 1 In a large mixing bowl, take the pudding mixes and 4 cups of milk and combine and whisk very well until pudding mix is dissolved thoroughly and there are no lumps. Prepare according to package instructions and chill in the refrigerator immediately.
- 2 While the pudding is chilling and setting up, place the Oreo cookies in a large zip lock bag, release the trapped air before sealing it tightly. Using a rolling pin or another tool similar, begin to lightly pound and crush the cookies until they are in small bite size pieces and set aside. \*You can also use a food processor for this step but make sure not to over process and end up with pulverized cookies.
- 3 Open the tubs of Cool Whip and stir making sure there are no longer any frozen lumps, you want to make sure it is completely thawed and smooth and creamy and set aside.

### Assembling the Banana Cream Pie with Fresh Bananas

- 1 In a large glass casserole dish or glass trifle, carefully pour some of the pudding in the dish, starting in the center and spread evenly until the bottom is covered and it reaches all sides.
- 2 Slice as many bananas as needed to cover the first layer of pudding evenly. It should take about 1 ½ sliced bananas for each layer.
- 3 Starting in the center, place a few large dollops of whip topping onto the banana layer and spread until evenly covered, making sure it reaches all sides of the dish.
- 4 Sprinkle the whipped topping layer with the crumbled cookies until evenly covered.
- 5 **Repeat these layer steps:** pudding, bananas, whipped topping, and crumbled cookies to create as many layers as possible. **Keep in mind**, you want the final layer to be the whipped topping. You can adjust as needed and if you run out of whipped topping that's ok too. **\*If the sliced bananas are the final layer, they will bruise a little in the process and that will not make for the prettiest presentation.**
- 6 Top the final layer with the remaining crumbled cookies, if you do not have any left, top with walnuts instead or use a combination of both like I do.
- 7 Use the whole Oreos that were reserved to line and decorate around the top edge of the dish.
- 8 Chill in the refrigerator for a minimum of two hours before enjoying.

### TIPS

### PRESENTATION

When assembling a layered dessert, especially when you are using a glass serving dish or trifle; it is very important to keep the layers as neat and clean as possible. Aesthetically speaking, this dessert is a visual masterpiece and I get excited when I make this dessert, so I can get a little heavy handed sometimes. I need to remind myself to slow down and take my time. I clean as I go, wiping away any excess around the edges with a clean wet paper towel or clean wet kitchen towel.

It's important to take your time while layering each ingredient so that each layer is visible through your glass dish. It makes for a beautiful and impressive presentation.

## Using a Trifle Dish

I recommend using a trifle dish, if you don't have one, other containers that will work well are a punch bowl, glass mixing bowl or clear ice bucket.

## Feeling Creative

If you are feeling creative, try making these in mini-individual trifles or shot glasses. These individual dessert shooters make a gorgeous and tasty addition to any treat table for a baby shower, bridal shower, wedding, or birthday party. You will surely wow your guests with these.

## ALTERNATIVES & SUBSTITUTIONS

As we know, bananas don't have a long shelf life, if you don't want the hassle or stress of bruised bananas, use an instant banana flavored pudding mix instead. For those of you who love an intense banana flavor, use the banana flavored pudding mix and the fresh bananas. It's delightful this way also.

## Cookie Alternatives

Other cookies that will work great in this recipe also are listed below. My favorite variation in this recipe is made with **Biscoff cookies**.

- Honey Graham Crackers
- Nilla Wafers
- Pepperidge Farm Chessman Butter Cookies
- Biscoffs
- Ginger Snaps
- Shortbread

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## Nutrition - Calories per serving - 268

Servings: 10 to 12 servings

Nutrition Facts	
Servings: 12	
Amount per serving	
<b>Calories</b>	<b>268</b>
% Daily Value*	
<b>Total Fat</b> 14.2g	18%
Saturated Fat 4.5g	23%
<b>Cholesterol</b> 8mg	3%
<b>Sodium</b> 115mg	5%
<b>Total Carbohydrate</b> 32.3g	12%
Dietary Fiber 2.7g	10%
Total Sugars 19.5g	
<b>Protein</b> 6.6g	
Vitamin D 33mcg	163%
Calcium 105mg	8%
Iron 1mg	6%
Potassium 405mg	9%

\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

Recipe analyzed by **verywell**