

# Betty's Chocolate-Enhanced Banana Pudding Pie Recipe



Uploaded on Apr 10, 2009

In this video, Betty demonstrates how to make her new-fashioned, old-fashioned Chocolate Enhanced Banana Pudding Pie. It is a new and unique twist on an old familiar recipe that you will really enjoy!

## Ingredients:

- 1 baked 9' pie crust (I used a 'ready to serve' graham crust, but a fresh-baked crust would be better.)
- 1 cup semisweet chocolate chips
- 1 small package instant banana cream or vanilla instant pudding mix
- 2 cups milk (for making the pudding)
- 1/2 box vanilla wafers
- 2 or 3 bananas, sliced evenly
- Reddi-Wip or Cool Whip (for garnish)
- stemmed maraschino cherries (for garnish)

Melt 1 cup of semisweet chocolate chips in a double boiler (or in a saucepan), stirring constantly until melted. Spread the melted chocolate on the bottom of the baked pie crust. You can also coat the sides, as well. Be sure to spread only a small amount at a time, to insure that the coating of chocolate is not too thick; otherwise, it will be difficult to serve and difficult to eat! Set the chocolate-coated crust aside. Now, make your pudding. Empty a small package of instant banana cream or vanilla flavored pudding mix into a large mixing bowl. Add 2 cups of milk, as instructed on the box. Mix thoroughly with a mixer for about 2 minutes. Cover with plastic wrap and refrigerate for about 4 hours. Cover the cooled coated pie crust with aluminum foil and refrigerate it for 4 hours also. When ready to assemble your banana pudding pie, remove the crust and pudding from the refrigerator. Place a single row of vanilla wafers on end around the circumference of the pie crust, and also cover the bottom of the pie crust with a single layer of wafers. Now, cover the layer of wafers with about 1/2 of the pudding mixture. Next, place sliced bananas in a single layer on top of the pudding layer. Top the pie with the remainder of the pudding. Cover loosely with plastic wrap and refrigerate for about 4 hours. When ready to serve, use a knife to cut down through the crust. This will be hard to do if the chocolate layer is thick. Remove a wedge of pie to a nice serving dish. Squirt a nice dollop of Reddi-Wip on top, and then add a stemmed maraschino cherry as the finishing touch. Beautiful and tastes fantastic!