

Prep Time: 25 minutes

Chill Time: 2 hours

Total Time: 2 hours 25 minutes

Intensity Level: Easy (No baking required)

Table of Contents



- [Description](#)
- [Ingredients](#)
 - [For the Crust:](#)
 - [For the Filling:](#)
 - [For the Topping:](#)
- [Instructions](#)
 - [Phase 1: Prepare the Crust \(Intensity: Low | Time: 10 minutes\)](#)
 - [Phase 2: Create the Filling \(Intensity: Medium | Time: 10 minutes\)](#)
 - [Phase 3: Assemble and Chill \(Intensity: Low | Time: 5 minutes + 2 hours chilling\)](#)
 - [Phase 4: Make the Whipped Cream Topping \(Intensity: Medium | Time: 5 minutes\)](#)
- [Serving & Garnish](#)
- [Nutrition Information](#)

Description

These No-Bake Mini Banana Cream Pies are the perfect solution for when you crave a creamy, dreamy dessert but don't want to turn on the oven. Featuring a buttery graham cracker crust, a luscious no-bake banana pudding filling, and a cloud of fresh whipped cream, these individual treats are as adorable as they are delicious. They are a crowd-pleaser for parties, potlucks, or a simple weeknight indulgence.

Ingredients

For the Crust:

- 1 ½ cups graham cracker crumbs (about 12 full sheets, crushed)
- ¼ cup granulated sugar
- 6 tablespoons salted butter, melted

For the Filling:

- 1 (3.4 oz) box instant banana cream pudding mix
- 1 ½ cups cold whole milk
- 1 (8 oz) block cream cheese, softened to room temperature
- ½ cup powdered sugar
- 1 teaspoon vanilla extract
- 2 medium ripe bananas, sliced

For the Topping:

- 1 cup heavy whipping cream
 - 2 tablespoons powdered sugar
 - ½ teaspoon vanilla extract
 - Optional: Extra banana slices, crushed graham crackers, or a drizzle of caramel for garnish
-

Instructions

Phase 1: Prepare the Crust (Intensity: Low | Time: 10 minutes)

1. Prep Your Pan: Line a 12-cup muffin tin with paper liners or lightly grease the cups with non-stick spray.
2. Make the Crumbs: If you are using whole graham crackers, pulse them in a food processor until they are fine crumbs. Alternatively, place them in a sealed zip-top bag and crush them with a rolling pin.
3. Mix the Crust: In a medium bowl, combine the graham cracker crumbs and granulated sugar. Pour in the melted butter and stir until the mixture resembles wet sand.

4. Form the Crusts: Spoon about 2 tablespoons of the crumb mixture into each muffin cup. Use the back of a spoon or the bottom of a small measuring cup to press the crumbs firmly into the bottom and slightly up the sides of the liners.
5. Chill: Place the muffin tin in the refrigerator to firm up while you prepare the filling.

Phase 2: Create the Filling (Intensity: Medium | Time: 10 minutes)

1. Whip the Cream Cheese: In a large mixing bowl using a hand mixer (or a stand mixer fitted with the paddle attachment), beat the softened cream cheese and powdered sugar on medium speed until smooth and creamy. Scrape down the sides of the bowl as needed.
2. Prepare the Pudding: In a separate medium bowl, whisk together the instant banana cream pudding mix and cold milk. Whisk vigorously for about 2 minutes until the mixture begins to thicken.
3. Combine: Add the thickened pudding mixture and the vanilla extract to the cream cheese mixture. Beat on medium speed until fully combined and smooth.
4. Fold in the Bananas: Gently fold the sliced bananas into the filling mixture with a spatula. (Note: The bananas will brown slightly over time, so it's best to assemble the pies shortly before serving).

Phase 3: Assemble and Chill (Intensity: Low | Time: 5 minutes + 2 hours chilling)

1. **Fill the Crusts:** Remove the muffin tin from the refrigerator. Spoon or pipe the banana cream filling into each prepared crust, filling them nearly to the top. Smooth the tops with a spatula.
2. **Chill:** Place the filled mini pies back into the refrigerator to set for at least 2 hours, or up to 24 hours. This step is crucial for the pies to hold their shape.

Phase 4: Make the Whipped Cream Topping (Intensity: Medium | Time: 5 minutes)

1. **Whip the Cream:** Just before serving, make the topping. In a clean, chilled bowl, beat the heavy whipping cream, 2 tablespoons of powdered sugar, and $\frac{1}{2}$ teaspoon of vanilla extract on high speed until stiff peaks form (about 3-4 minutes). Be careful not to over- whip.

Serving & Garnish

1. **Unmold:** Carefully lift the mini pies out of the muffin tin using the paper liners.
2. **Top:** Pipe or spoon a generous dollop of the fresh whipped cream onto each pie.

3. Garnish (Optional): Top with a fresh banana slice, a sprinkle of crushed graham crackers, or a drizzle of caramel sauce just before serving.

Nutrition Information

Disclaimer: Nutritional information is an estimate and is provided for informational purposes only. It is not a substitute for professional dietary advice.

Serving Size: 1 mini pie (with topping)

Calories: 285

Total Fat: 18g

Saturated Fat: 10g

Cholesterol: 50mg

Sodium: 280mg

Total Carbohydrates: 28g

Dietary Fiber: 1g

Total Sugars: 20g

Protein: 4g