



## banana cream pie milkshake

Wanna' sip a slice of heaven through a straw? This Banana Cream Pie Milkshake is liquid gold, a thick and creamy milkshake that tastes exactly like a wedge of the classic banana dessert. In fact, blending up a batch of these frosty Banana Cream Pie Milkshakes, is, well, easy as pie.

SERVES: 1-2



julie albert & lisa gnat

## ingredients directions

- ½ cup graham cracker crumbs
- 1 tbsp butter, melted
- ¼ tsp ground cinnamon
  
- 2 cups vanilla ice cream
- 1 large banana, ripe
- ½ cup whole milk
- ½ tsp vanilla extract
  
- Whipped cream, garnish
- Graham cracker crumbs, garnish

1. Preheat oven to 350°F. Cover a baking sheet with aluminum foil and coat with non-stick cooking spray.
2. For graham crumbs, in a small bowl, combine graham crumbs, melted butter and cinnamon. Toss to combine, put on baking sheet and bake for 7 minutes. Remove from oven and let cool.
3. In a blender, combine ice cream, banana, milk, vanilla and cooled graham cracker mixture. Blend until well combined. Pour into glass, garnish with whipped cream and a pinch of graham crumbs.

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*“Only very clever man can bite pie without breaking crust.”*

— CHARLIE CHAN

