



Banana Cream Pie Ice Cream

For the Crust:

- 1 3/4 cups ground vanilla wafers
- 1/4 cup granulated sugar
- 1/3 cup butter, melted

For the Banana Pudding Ice Cream:

- 1 1/3 cups milk
- 1 1/8 cups granulated sugar
- 1 1/2 teaspoons vanilla extract
- 1 (3.4 ounce) banana cream pudding mix
- optional yellow food coloring
- 3 cups heavy whipping cream

For the Extras:

- 2 large bananas, cut into 1-inch slices
- 1 (8 ounce) tub cool whip
- 1/4 cup vanilla wafer crumbs

For the Crust:

Add cookies to a food processor and pulse into cookie crumbs.
Add sugar and pulse to combine.

With the processor running drizzle in the melted butter.

Pour onto a 9-inch spring form pan.

Evenly press crust to the bottom of the pan.

For the Banana Cream Ice Cream:

In a large bowl whisk together the milk, sugar, vanilla, pudding mix and a few drops of the optional yellow food coloring until combined stir in the heavy cream.

Pour pudding mixture into a frozen ice cream maker.

Freeze according to the ice cream maker directions.

Add banana slices to the top of the crust.

When the ice cream is finished churning, pour over the prepared crust and bananas; carefully evenly disburse.

Spoon cool whip over ice cream; with an off set spatula even out.

Sprinkle the remaining cookie crumbs on top of cool whip.

Cover with foil; place in the freezer overnight or until completely frozen.

Take out of the freezer 30 minutes before ready to serve.