



# Peanut Butter-Chocolate Banana Cream Pie

**PREP TIME:** 30 min. plus refrigerating

**MAKES:** 10 servings

## WHAT YOU NEED

- 35 NILLA Wafers, finely crushed (about 1 cup)
- 1/4 cup butter, melted
- 2 squares BAKER'S Semi-Sweet Chocolate, divided
- 1/2 cup PLANTERS Creamy Peanut Butter
- 2 bananas, cut lengthwise in half, then crosswise into quarters
- 2 pkg. (3.4 oz. each) JELL-O Vanilla Flavor Instant Pudding
- 2 cups cold milk
- 2 cups thawed COOL WHIP Whipped Topping, divided
- 2 Tbsp. PLANTERS Salted Peanuts, coarsely chopped

## MAKE IT

**HEAT** oven to 350°F.

**MIX** wafer crumbs and butter until well blended; press onto bottom and up side of 9-inch pie plate. Bake 5 to 8 min. or until golden brown. Cool completely. Meanwhile, make chocolate curls from 1/2 chocolate square. Refrigerate.

**MICROWAVE** remaining 1-1/2 chocolate squares and peanut butter in microwavable bowl on HIGH 1 min.; stir until chocolate is completely melted and mixture is well blended. Place bananas in crust; drizzle with melted chocolate.

**BEAT** pudding mixes and milk in large bowl with whisk 2 min. Stir in 1 cup COOL WHIP. Spread over bananas; top with remaining COOL WHIP.

**REFRIGERATE** 3 hours. Top with chocolate curls and nuts just before serving.



### ***How to Make Chocolate Curls:***

Warm BAKER'S Chocolate slightly by heating it, unwrapped, in the microwave for a few seconds until you can just smudge the chocolate with your thumb. Hold the square steadily between thumb and fingers of one hand and draw a peeler slowly over flat bottom of square. Allow a thin layer of chocolate to curl as it is peeled off the bottom of the square. This will make long, delicate curls. Make short curls using the same technique on the narrow sides of the square. To arrange curls on a dessert, use a toothpick to lift them into place.