

# Heritage Recipes

You can share old family recipes and traditions

## Banana Cream Pie with a Peanut Butter/Cornflake Crust

Search Request from Visitors to Old Recipe Detective Blog

The Request: *"In the 1960's my mother cut out a recipe for a banana cream pie with a peanut butter/cornflake crust. It was very delicious and rich. I think she cut it from a magazine and she thinks it was from a box of corn flakes. My whole family would love to have this recipe. Does anyone have it?"*

From Peter: *"I am a big fan of the back of the box recipes from childhood. I am pretty sure this is a combination of the following 2 recipes: The crust is from the Kellogg's "Tin roof pie" There were no Honey nut corn flakes in the 1960's so just substitute good o'le regular cornflakes. The banana cream filling is from a Keebler's pie crust recipe. However "Keebler" is a Kellogg's company. So if a Kellogg's corn flake box had a banana pie recipe there is a good chance it's this one. Name brand companies often bring back old published recipes from years ago with a little spin on them to promote new flavor of product. PJP from NYC"*

### TIN ROOF PIE

1/4 c. peanut butter  
1/4 c. corn syrup  
2 c. Kellogg's Honey and Nut Corn Flakes  
1 qt. vanilla ice cream, softened  
Chocolate syrup  
3 tbsp. chopped salted peanuts

Stir together peanut butter and corn syrup in medium bowl. Add cereal, stirring until well coated. Press into 9-inch pie pan. Chill. Scoop softened ice cream into crust; freeze until firm. Remove from freezer 10 minutes before serving. Top with syrup and peanuts.

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## Keebler Banana Cream Pie

- 1 1/2 cups cold milk, divided
- 1 envelope (1.3 oz.) whipped topping mix
- 1/2 teaspoon vanilla
- 1 package (4-serving size) vanilla flavor instant pudding & pie filling
- 2 medium ripe bananas
- 1 Keebler Ready Crust Graham Pie Crust

### Directions

In large mixing bowl beat half of milk, whipped topping mix and vanilla on medium speed of electric mixer until combined. Beat on high speed for 4 to 6 minutes or until mixture is thick. Add remaining milk and pudding mix. Beat on medium speed about 2 minutes or until mixture is thick. Spread one-third of mixture in crust. Slice bananas on top. Spread remaining pudding mixture over top. Refrigerate at least 2 hours or until set. Garnish as desired. Store in refrigerator.

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