



Directions:

- In a food processor, blend the cream cheese, banana, sugar and lemon juice until smooth. Set aside.
- In a mixer, whip the cream with the powdered sugar until stiff peaks form.
- Fold the banana mixture into the whipped cream.
- Pour the mixture and smooth into the graham cracker crust.
- Refrigerate for about 4 hours until firm.
- Pipe on the additional whipped cream, garnish with cherries and sprinkle on the coconut.

No-Bake Banana Cream Cheese Pie

Ingredients:

- 1 graham cracker crust
- 1 8 oz package cream cheese
- 2 bananas
- 1/2 c sugar
- 1 t lemon juice
- 1 c heavy cream
- 6 t powdered sugar
- whipped cream for garnish
- 2 t toasted coconut
- maraschino cherries for garnish