

Pies

Chocolate Banana Cream Pie

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 2 hours 15 minutes

Chilling Time: 2 hours

1 Ready Crust Chocolate Pie Crust (6 oz)

1 pkg (4 serving) instant vanilla pudding and pie filling

1 cup cold milk

1 tub (8 oz) frozen non-dairy whipped topping, thawed

1/2 teaspoon vanilla

2 medium bananas, sliced

1/2 cup chocolate flavored syrup (optional)

In mixing bowl, combine pie filling, milk, vanilla, and 1/2 of the whipped topping; mix on low speed until blended. Increase speed and beat until thick, about two minutes.

Pour 1/3 of mixture into crust; layer sliced bananas on top, reserving 1/2 banana for garnish. Pour remaining filling into crust. Chill two hours.

Garnish with remaining bananas, whipped topping and optional chocolate syrup.

Per Serving (excluding unknown items): 46 Calories; trace Fat (8.1% calories from fat); 1g Protein; 11g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 51mg Sodium. Exchanges: 1/2 Fruit; 0 Fat; 0 Other Carbohydrates.