

# Chocolate Banana Pudding Pie

*Potluck Volume II*  
*Best of the Best Minnesota Cookbook*

*4 squares semi-sweet  
chocolate*  
*2 tablespoons milk*  
*1 tablespoon margarine or  
butter*  
*1 graham cracker pie crust*  
*2 medium bananas, sliced*  
*2 3/4 cups cold milk*  
*2 packages (3.5 ounce ea)  
vanilla OR banana cream  
instant pudding*  
*1 1/2 cups Cool Whip,  
thawed*

In a medium microwaveable bowl, microwave the chocolate, milk and margarine on HIGH for 1 to 1-1/2 minutes, stirring every 30 seconds. Stir until completely melted. Spread evenly in the bottom of the crust.

Refrigerate for 30 minutes or until the chocolate is firm.

Arrange the banana slices over the chocolate.

Pour the milk into a large bowl. Add the pudding mixes. Beat with a wire whisk for 1 minute. Let stand for 5 minutes. Spoon over the bananas in the crust. Spread with the whipped topping.

Refrigerate for four hours or until set.

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Per Serving (excluding unknown items): 337 Calories; 14g Fat (33.7% calories from fat); 4g Protein; 57g Carbohydrate; 6g Dietary Fiber; 35mg Cholesterol; 134mg Sodium. Exchanges: 3 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat.