

Banana Cream Pie

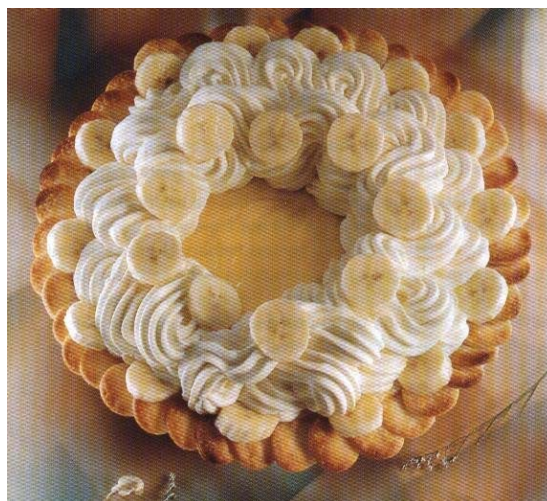
This is a simple recipe for you banana lovers. This will give you a reason to try my EVELYN'S VANILLA PUDDING.

1 pkg. (6 serve.) instant vanilla pudding
or try my homemade pudding
EVELYN'S VANILLA PUDDING

1/2 cup whipping cream, whipped
OR
1-1/2 cup non-dairy whipped topping

2 Bananas

1 pastry shell (9 inches), baked



Prepare pudding as directed on package for pie.
My recipe EVELYN'S VANILLA PUDDING can replace the instant pudding.

Reserve 1 cup of pudding. Fold whipped cream or topping into rest of pudding; set aside.

Pour half of the blended pudding into the pastry shell.

Slice 1-1/2 bananas and arrange slices on top of filling in shell. Reserve 1/2 banana.

Top with remaining blended pudding.

Spread reserved pudding carefully over filling in shell. Chill 3 hours.

Garnish with additional whipped topping and reserved 1/2 banana, sliced and dipped in lemon juice. Refrigerate leftovers.

Yield: 6 to 8 servings.

NOTE: Black Bottom Banana Cream Pie

You can make chocolate pudding and put it on the bottom of the pastry shell. Arrange banana slices on top. Add a vanilla layer of pudding. Slice bananas on top with whipped cream.