

PUDDINGS

## Banana Berry Pie



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# Banana Berry Pie

16 Servings (2 Pies)

## INGREDIENTS:

Unflavored gelatin

Cold water

**Thank You® Brand Banana Pudding**

Bananas, peeled, sliced

Graham cracker pie crusts

Strawberries, sliced

Banana slices

Strawberry slices

Mint sprigs

## AMTS:

1 packet (1/4 oz.)

1/4 cup

1 qt.

2 cups

2 (9-inch)

2 cups

To garnish

To garnish

To garnish

## PROCEDURE:

Sprinkle gelatin over cold water in small saucepan; let stand 3 to 4 minutes. Heat over low heat, stirring constantly, until gelatin is dissolved, 2 to 3 minutes.

Stir gelatin mixture into pudding; mix well.

Arrange 1 cup banana slices on bottom of one crust; top with 1 cup pudding, spreading evenly. Top with 1 cup strawberries, then 1 cup pudding, spreading evenly. Repeat with second crust, remaining pudding and fruit.

Cover and refrigerate pies until set and well chilled, 4 to 6 hours.

To serve, cut each pie into 8 wedges. Garnish with bananas, strawberries, and mint.

## NUTRITION (Per serving)

200 calories

2 g protein

31 g carbohydrate

< 1 g fiber

8 g fat

2 g saturated fat

0 mg cholesterol

180 mg sodium

### CHEF'S TIPS:

- Vanilla, chocolate, or chocolate fudge pudding may be substituted for banana pudding.
- Additionally garnish with whipped cream or whipped topping.



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