

# Banana Cream Pie

AccuChef v6.6 from SIVART Software

C:\Program Files\ACCUCHEF6\HCG-Phase3.RWZ - AccuChef v6.6 © 1996-2004 SIVART

Yield: 8 Servings

2 Cups Pecans, Ground	1 Cups Mashed Bananas
1/3 Cups Sugar Sub	1 Tsp Lemon Juice
1/4 Tsp Cinnamon	8 Ounce Whipped Cream, DIY - 8 Oz
4 Tbsp Melted Butter	-Heavy Cream And 1/4 Sugar Sub
8 Oz Cream Cheese	1 Cups Sliced Strawberries
1/2 Cups Sugar Sub	Sprinkle Sugar Sub

Crust - Using first 4 ingredients

1. Mix ground nuts, cinnamon, and sugar sub together then add in melted butter.
2. Using your fingers, press the mixture into the bottom sides of a 9 inch deep-dish style pie pan. Chill the unbaked crust for about 30 - 45 minutes.
3. After chilling, place the pie crust on a cookie sheet, and using the middle rack of a preheated 350 degree oven, bake for 13 to 15 minutes, or until lightly browned. You need to watch this carefully, as it can burn easily. Cool completely before filling.

Filling - Using next 5 ingredients

In a large bowl, beat cream cheese and sugar sub until smooth. Mix bananas and lemon juice together and then add to cream cheese mixture. Carefully fold in your whipped topping and then pour into cooled crust. Cover and refrigerate for 1 hour or until set.

Topping - Using last 2 ingredients

Mix Strawberries and Sugar Sub and set until syrupy (about 15 - 20 mins) - carefully add to the top of pie and let set an additional 30 minutes before eating.

ENJOY!