

Split Banana Pie

Ann Ethridge

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*2 baked pie shells
cut bananas to cover the
pie shell bottoms
1/2 cup sugar
1 large can crushed
pineapple
6 tablespoons flour
chopped nuts (for topping)
whipped topping (for
topping)*

Place the cut bananas in the bottoms of the pie shells.

In a saucepan, combine the sugar, pineapple and flour. Mix well. Cook until thick.

Pour the mixture over the bananas. Sprinkle with chopped nuts. Top with whipped topping.

Refrigerate until ready to serve.

Per Serving (excluding unknown items): 708 Calories; 1g Fat (0.8% calories from fat); 6g Protein; 175g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 1/2 Fruit; 6 1/2 Other Carbohydrates.