

Banana Cream Supreme

From "All the Best"
The Pampered Chef Cookbook



Ingredients:

- 16 (2 ½-inch) graham cracker squares
(approximately 1 ¼ cups crushed)
- ¼ cup butter or margarine, melted
- 3 tablespoons sugar
- 1 container (12 ounces) frozen whipped topping,
thawed (use fat-free for light version of recipe)
- 1 container (8 ounces) sour cream
(use fat-free for light version of recipe)
- 1 package (3.4 ounces) vanilla instant pudding and
pie filling
- 3 medium bananas, sliced
- 2 tablespoons pecan halves, grated

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Instructions:

Finely crush graham crackers in large re-sealable plastic food storage bag; place in small bowl. Add butter and sugar; mix well. Press crumb mixture onto bottom of Springform Pan. In large bowl, whisk whipped topping and sour cream until blended. Add pudding mix; whisk until mixture is well blended and smooth. Spread half of the filling over crust. Slice bananas and arrange over filling. Spread remaining filling over bananas. Grate pecans over top using a grater. Refrigerate at least 30 min. Run a knife around sides of dessert; release collar from pan and carefully remove. Cut into sedges. Garnish with Strawberries, if desired.

Yields: 12 servings. Prep time: 25 minutes. Chill time: 30 min.



For Quick Pre-approval and
All Your Financing Needs:

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Colorado Residential Mortgage Licensee



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