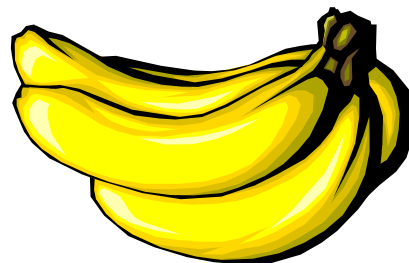


Co-Co Banana Pies

If your family would like to try it, you will need:

- 2/3 cup flour
- 1 box (4-serving size) banana or vanilla instant pudding and pie mix.
- $\frac{1}{4}$ cup powdered sugar
- $\frac{1}{4}$ cup margarine (softened)
- $1\frac{3}{4}$ cups milk
- 1 T. baking cocoa
- 2 medium bananas (sliced)
- 3-5 tsp. cold water
- Hershey's (or other brand) chocolate syrup



All you will need to do is:

1. Heat oven to 375°.
2. Stir flour, powdered sugar, margarine, and cocoa in medium bowl until crumbly.
3. Sprinkle in water (1 teaspoon at a time), and stir until a soft dough forms.
4. Press about 1 tablespoon of dough in bottom and up the side of each of 12 ungreased regular-sized muffin cups.
5. Bake 8-10 minutes or until slightly firm. Cool 10 minutes.
6. Carefully run small metal spatula along the side of pie shells to loosen, and remove from pan. Cool completely on wire rack.
7. Make pudding as directed on box for pie directions, using milk.
8. Put about 3 banana slices in each pie shell.
9. Top with about 2 tablespoons of pie filling.
10. Decorate with chocolate syrup.

Makes 12 pies.