

## **PEANUT BUTTER BANANA CREAM PIE**

**SOURCE:** It's a Secret Cookbook (each recipe has a secret/special ingredient)

### **INGREDIENTS:**

1 C all purpose flour  
1/2 C shortening (eg, Crisco)  
1/4 C PEANUT BUTTER (this recipe's secret)  
1 small package vanilla pudding/pie filling mix  
1/3 C chopped dry roasted PEANUTS (another of this recipe's secrets)  
1 egg  
1/4 C PEANUT BUTTER (another of this recipe's secrets)  
4 TBS HONEY (another of this recipe's secrets)  
1 small package banana pudding/pie filling mix  
2 C milk or Half & Half  
1 egg  
2-3 medium bananas  
1/2 pt whipping cream  
1/2 tsp vanilla  
1/2 C chopped PEANUTS (another of this recipe's secrets)

### **DIRECTIONS:**

Preheat oven to 325° F for a glass pie plate. In large bowl, combine flour, shortening, PEANUT BUTTER, vanilla pudding mix & egg - mix well & stir in 1/3 C chopped PEANUTS. Press into 9" *deep* pie plate or 10" pie plate - flute edges. Bake about 12 minutes, or till golden brown. Cool.

Meanwhile, combine PEANUT BUTTER & HONEY - spread over bottom of cooled crust. In saucepan, combine banana pudding mix, 2 C milk & egg - cook over medium heat, stirring constantly till mixture comes to full boil. Cool about 7 minutes.

Meanwhile, slice half of the bananas over the PEANUT BUTTER & HONEY filling. Top sliced bananas with half of the pie filling. Slice other half of bananas over the filling & top with rest of pudding. Whip whipped cream - add vanilla. Top pie with whipped cream & sprinkle with chopped PEANUTS. Chill well before serving.