

Black Bottom Banana-Cream Pie

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INGREDIENTS:

3 TBS cornstarch, divided	2 TBS sugar
2 TBS unsweetened cocoa	Dash salt
1 1/3 C 1% low-fat milk, divided	1 oz semisweet chocolate, chopped
1/2 C sugar	1/4 tsp salt
2 large eggs	1 TBS stick margarine or butter
2 tsp vanilla extract	Chocolate curls (optional)
2 oz block-style fat-free cream cheese, softened	
2 C sliced ripe banana (about 2 large bananas)	
1 1/2 C frozen fat-free whipped topping, thawed	
1 9" piecrust	

DIRECTIONS:

Combine 1 TBS cornstarch, 2 TBS sugar, cocoa + dash of salt in small, heavy saucepan; gradually add 1/3 C milk, stirring with whisk. Cook 2 minutes over medium-low heat. Stir in chocolate; bring to boil over medium heat. Reduce heat to low; cook 1 minute, stirring constantly. Spread chocolate mixture into bottom of prepared crust.

Combine 2 TBS cornstarch, 1/2 C sugar, 1/4 tsp salt, eggs, 1 C milk + margarine in heavy saucepan over medium heat, stirring constantly with whisk. Bring to boil. Reduce heat to low - cook 30 seconds or till thick. Remove from heat. Add vanilla. Beat cream cheese till light (about 30 seconds). Add 1/4 C hot custard to cream cheese - beat just till blended. Stir in remaining custard.

Arrange banana slices atop chocolate layer; spoon custard over bananas. Press plastic wrap onto surface of custard; chill 4 hours. Remove plastic wrap. Spread whipped topping evenly over custard. Garnish with chocolate curls, if desired. Chill till ready to serve.

Yield: 8 servings (serving size: 1 wedge)

NUTRITION PER SERVING: CALORIES 315 (29% from fat); FAT 10.1g (sat 4.8g, mono 3.4g, poly 2.4g); PROTEIN 6.9g; CARB 49.6g; FIBER 1.6g; CHOL 58mg; IRON 1.4mg; SODIUM 253mg; CALC 94mg