

# BANANA MALLOW PIE



## INGREDIENTS

### CRUST

- 2 C Sweetened Shredded Coconut
- 1/3 C Butter

### FILLING

- 1 Small Package Instant Vanilla Pudding
- 1-3/4 C Milk
- 1/2 C Heavy Cream
- 1-1/2 C Miniature Marshmallows (or 15 large, quartered with water dipped scissors)
- 2 Bananas Sliced

## DIRECTIONS

### FOR THE CRUST

Melt butter in a skillet over low heat.

Stir in shredded coconut and continue cooking, stirring frequently until coconut is toasted and golden brown.

Press into a 9-inch pie plate to form crust. Chill.

### FOR THE FILLING

Prepare vanilla pudding according to package directions-using 1-3/4 cups milk. Cover with wax paper; chill.

While pudding is chilling, whip heavy cream to stiff Fold in whipped cream and marshmallows, into the pudding mixture.

Pour half of the mixture into the crust, cover with sliced bananas, and top that with the remaining mixture. Chill several hours. Serve and enjoy.