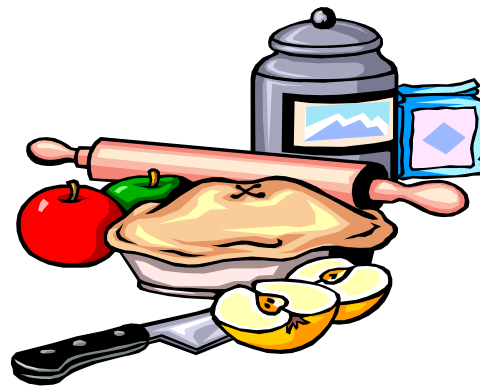


Banana Cream Pie

By the Culinary Academy

- 16 graham crackers
- 1/4 melted butter
- 3 TB sugar
- 1 container Cool Whip
- 8 oz. sour cream
- 1 package vanilla pudding
- 3 bananas



Finely crush graham crackers. Place bowl.
Add butter and sugar. Mix well.
Press mixture onto bottom of spring form pan.

Whisk cool whip and sour cream. Add pudding mix.
Whisk until well blended.
Spread half of the filling over the crust.
Slice bananas.
Arrange over filling.
Spread remaining filling over bananas.

Refrigerate at least 30 minutes.