

BLACK BOTTOM BANANA CREAM PIE

9 inch baked pie crust or crumb crust

Black Bottom

1 tablespoon cornstarch

2 tablespoons sugar

2 tablespoons cocoa

pinch salt

1/3 cup low fat milk

1 ounce (square) semisweet chocolate, chopped

Combine cornstarch, sugar, cocoa and salt in a small heavy saucepan. Gradually add milk while stirring with a whisk. Cook two minutes over medium low heat. Stir in chopped chocolate; bring to a boil over medium heat. Reduce heat to low ; cook one minute, stirring constantly. Pour into pie crust.

Custard

2 tablespoon cornstarch

½ cup sugar

1/4 teaspoon salt

2 large eggs

1 tablespoon margarine or butter

1 cup milk

2 teaspoons vanilla

2 ounces block style cream cheese

softened (can be fat free)

2 cups sliced bananas (about 2 large)

Whipped topping or cream

In a heavy sauce pan, combine cornstarch, sugar, salt, eggs , margarine and milk.

Bring to a boil while stirring constantly. Reduce heat to low and cook 30 seconds more or until thick. Remove from heat. Add vanilla. Beat cream cheese at medium speed of mixer until light. (about 30 seconds)

Add ¼ cup custard to cream cheese and beat just until blended. Stir in remaining custard.

To Assemble:

Arrange banana slices on top of chocolate layer in crust; spoon custard over bananas. Press plastic wrap over surface of custard. Chill four hours.

Remove plastic wrap and spread with topping; garnish with chocolate curls if desired. Chill until ready to serve.