



chocolate bottom cream pie

8 tbs butter, divided
25 vanilla wafers, finely crushed
2 tbs sugar
4 squares of Baker's semi-sweet baking chocolates
2 bananas, sliced
1 package of instant pudding and pie filling (i've used banana, vanilla and white chocolate so far)
1-3/4 cups cold milk
1 cup (or more) whipped topping

1. melt 6 tbs of the butter, place in bowl. add wafer crumbs and sugar. mix well. set aside 2 tbs of this mixture.
2. press remaining crumb mixture firmly onto bottom and sides of a 9" pie plate. set aside.
3. microwave chocolate and remaining 2 tbs butter on high for 1-2 minutes, until melted. stir to mix. drizzle chocolate evenly on top of the pie crust. top with sliced bananas. set aside.
4. prepare pudding with milk as directed on package. pour evenly over bananas. refrigerate for 4 to 24 hours.
5. before serving, top with whipped topping and reserved crumbs. let pie sit out about 15 minutes for easier removal from pie plate. store any leftovers in refrigerator.

makes about 8 servings. enjoy! =)