

Dessert, Chocolate Banana Coconut Cream Pie

1 Deep dish pie crust
2 squares Semi sweet chocolate
1 tablespoon milk
1 tablespoon butter or margarine
2 bananas, sliced
1 ½ cups cold milk
1 package (4 serving) vanilla instant pudding
1 ½ cups coconut
1 ½ cups thawed cool whip
Toasted coconut for topping

Bake 1 pie crust according to package directions.

Microwave chocolate, 1 tablespoon milk and butter in medium microwave safe bowl on high 1 to ½ minutes, stirring every 30 seconds. Stir until chocolate is completely melted. Spread evenly in pie crust. Arrange banana slices over chocolate. Pour 1 ½ cups milk into large bowl. Add pudding mix. Beat with wire whisk 2 minutes. Stir in 1 ½ cups coconut. Spoon over banana slices in crust. Spread whipped topping over pie. Sprinkle with toasted coconut.

Refrigerate 4 hours or until set. Store in refrigerator. Makes 8 servings.