## Chocolate Banana Pie

## INGREDIENTS DIRECTIONS

- 1 (9-in) graham cracker pie crust
- 1 c sour cream
- 1 c milk
- 1 (4 oz) pkg instant chocolate pudding
- 3 medium bananas

1. Beat sour cream and milk with hand beater until smooth. Mix in instant pudding mix until smooth and slightly thickened.
2. Slice bananas into pie crust; pour sour cream mixture over bananas.
3. Refrigerate until set, at least 1 hour.



Delaanthe AFOOD GFARMERS - MARKET

Health \& Wellness

## HEALTHY SWAPS

- Lower Fat: Substitute non-fat, plain greek yogurt for sour cream, and use skim milk. 230 Calories. 6g Fat (2g Saturated fat, Omg Cholesterol.) 350mg Sodium. 40g Carbohydrates (2g Fiber, 22g Total sugar.) 5g Protein.
- Lower Carbohydrate: Substitute non-fat, plain greek yogurt for sour cream, use unsweetened nut milk, use sugar-free pudding mix. Reduce bananas to 1 and use nutbased pie crust such as Diamond Pecan Pie Crust. 160 Calories. 12g Fat (3g Saturated fat, Omg Cholesterol.) 350mg Sodium. 18g Carbohydrates (1g Fiber, 5 g Total sugar.) 9g Protein.
- Lower Sodium: Melt 2 oz semi-sweet baking chocolate with 4Tbsp sugar, and 3 Tbsp cornstarch to substitute for pudding mix. 300 Calories. 14 g Fat ( 6 g Saturated fat, 25 mg Cholesterol.) 135mg Sodium. 41g Carbohydrates (2g Fiber, 22g Total sugar.) 4g Protein.
- Dairy-free: Use non-dairy milk, sour cream, and pudding mix. 410 Calories. 26 g Fat ( 7 g Saturated fat, Omg Cholesterol.) 450mg Sodium. 49g Carbohydrates (10g Fiber, 20g Total sugar.) 2 g Protein.
- Gluten-free: Use a gluten-free graham cracker crust such as Mi-Del Gluten-Free and Allergen-Free Graham Cracker Crust. 300 Calories. 12 g Fat (7g Saturated fat, 25 mg Cholesterol.) 360 mg Sodium. 42 g Carbohydrates (1g Fiber, 26 g Total sugar.) 7 g Protein.


