



\$3,000 BANANA SPLIT PIE

- 1 Cup Sifted Flour
- 1/2 Teaspoon Salt
- 1/3 Cup Shortening
- 4 Tablespoons Cold Water

BANANA FILLING

- 1/2 Cup Butter
- 1 1/2 Cups Sifted Confectioners' Sugar
- 2 Eggs
- 1 Teaspoon Vanilla
- 2 Bananas
- 1 Tablespoon Lemon Juice
- 1 Ounce Chocolate
- 1/4 Cup Walnuts

DIRECTIONS

1. Sift together the flour and salt.
2. Cut in shortening until the particles are the size of small peas.
3. Sprinkle water over the mixture, tossing lightly with a fork until dough is moist enough to hold together.
4. Form into a ball.
5. Roll out on a floured board to a circle 1 1/2 inches larger than an 8 inch pie plate.
6. Fit loosely into pie pan.
7. Fold edge to form a standing rim. Flute. Prick crust with a fork.
8. Bake in a 450 degree oven for 10 to 12 minutes. Cool.
9. Cream butter with confectioners' sugar.
10. Add eggs one at a time. Beat 3 minutes after each addition.
11. Blend in vanilla.
12. Slice bananas and sprinkle with lemon juice.
13. Reserve 12 slices for garnish.
14. Fold in chocolate and bananas into the sugar mixture.
15. Turn into cooled pie shell.
16. Garnish with banana slices and walnuts if desired.