Vicki’s Banana Pie

From the kitchen of Vicki Hernandez, San Antonio
Preparation time: 1:30 hours
Number of servings: 8 servings

Ingredients for piecrust:
- 15 graham crackers
- 3 tablespoons margarine

Ingredients for the filling:
- 3 bananas, sliced
- 3 apples, peeled and sliced
- 1 cup raisins
- 2 tablespoons flour
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon cloves

Preparation:
1. In a bowl, combine crushed graham crackers and margarine. Press the mixture onto the bottom and sides of a 9-inch pie plate to form a crust. Refrigerate for 45 minutes.
2. In a bowl, mix all fruit and remaining ingredients. Pour into chilled graham cracker pie crust.
3. Cover with foil (cut small slits in foil) and bake at 350°F for 45-50 minutes.

Nutrition information per serving:
- FAT: 21% of calories from fat
- FIBER: 3 grams (high)
- CALORIES: 207

TIP
Eating more fruits and vegetables and less fat may help reduce your risk for cancer. Try serving this with low-fat yogurt.