

Favorite Banana Cream Pie

- 1 small package (8 oz.) sugar-free vanilla pudding (cook type - it has better flavor/texture)
- 1 3/4 cups nonfat milk
- 4 oz. nonfat vanilla yogurt (sweetened with artificial sweetener)
- 26 vanilla wafers
- 2 bananas, about 7" each, sliced (about 2 cups)
- 1 cup light whipped topping

Prepare pudding according to package directions, except use only 1 2/3 cups of milk. Cool slightly before adding the yogurt.

Line the bottom of an 8" pie pan with 12 vanilla wafers (not crushed). Arrange banana slices over the vanilla wafers. Place remaining 14 vanilla wafers standing up around the rim of the pan. Pour in cooled pudding. Top with light whipped topping. Refrigerate for two hours before serving so pudding will be firm.

When serving, cut each piece to include *two* of the standup vanilla wafers.