



# Banana Ginger Cream Pie

Ingredients	Weights	Measures
Gingersnap crumbs	3 lb 6 oz	3 qt
Sugar	7 oz	1 c
Butter, melted	1 lb	2 c
Unflavored gelatin	2 ½ oz	½ c
Cold Water	2 c	
Lemon Juice	½ c	
Sugar	14 oz	2 c
<b>Chiquita Banana</b> Puree	7 lb 4 oz	1, #10 can
Whipped Cream		1 ½ gallons
Yield: 64 Servings (8, 9 inch pies)		

## Method

Mix crumbs and sugar. Add butter; mix to blend thoroughly.

For each crust: Portion 8 ounces crumb mixture into pie pan. (Reserve remaining crumbs). Press to form crust. Bake 10 minutes in 350 degree oven. Cool.

In saucepan combine gelatin with water to soften. Add juice and sugar. Stir over low heat to dissolve gelatin. Cool to room temperature. Mix in puree. Fold in whipped cream to blend thoroughly. Portion 4 ½ cups filling into each crust. Sprinkle each pie with some of the Remaining crumbs. Chill until firm. Cut each pie into 8 wedges.

