

# Banana Yogurt Pie

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## Ingredients:

2 frozen bananas, peeled and chopped.  
1 banana, finely sliced.  
2 cups of rolled oats.  
1 cup of pitted dates.  
1 cup of low-fat plain yogurt.  
1 cup of low-fat evaporated milk, chilled.  
¼ cup of lemon juice.  
¼ cup of boiling water.  
3 tablespoons of cocoa powder.  
2 tablespoons of orange juice.  
1 teaspoon of vanilla extract.  
1 teaspoon of unflavored gelatin.  
1 teaspoon of ground nutmeg.  
½ teaspoon of vanilla extract.

## Directions:

Combine the rolled oats, dates, vanilla extract, orange juice and cocoa powder in a food processor.

Blend for 5 minutes, or until the mixture sticks together.

Press the mixture thinly around the sides and base of a suitably sized pie dish and refrigerate.

Place the gelatin in a small bowl and pour the boiling water over top of it, then dissolve by stirring. Set aside to cool.

Place the frozen bananas in a food processor or blender and blend until smooth.

Add milk and blend for 5 minutes.

Add extra vanilla and yogurt and mix thoroughly.

Add dissolved gelatin. Pour the mixture into the base of the pie dish and refrigerate until firm.

Soak the extra banana in the lemon juice, slice and place on top of the pie.

Sprinkle with nutmeg.

Serve as desired.