

Million Dollar Pie

**VANILLA WAFER CRUST:
60 WAFERS (CRUSHED)
1/3 CUP BUTTER MELTED
1/4 CUP SUGAR**

Mix ingredients well and press into a deep-dish pie crust. Bake at 350 degrees F for 10 minutes.

**PIE FILLING:
3.4 OZ. BOX VANILLA PUDDING, PREPARED PER
BOX INSTRUCTIONS
16 OZ. WHIPPED TOPPING
1/4 CUP CHOPPED MILK CHOCOLATE
1/4 CUP PECANS
8 OZ. CAN CRUSHED PINEAPPLE (DRAINED)
1/4 CUP MARASCHINO CHERRIES, HALVED
2 BANANAS, SLICED
1/4 CUP FLAKED COCONUT (TOASTED)**

Layer: Start with pudding in the bottom of the crust. Then, layer the whipping cream 1/2" high, then the chocolate, pecans, pineapple, cherries & bananas. Add a top layer of whipping cream. Sprinkle top with toasted coconut. Sliced ripe strawberries can be added in pie with other fruit if desired.

"My granny liked to de-seed her bananas!" -Tammy