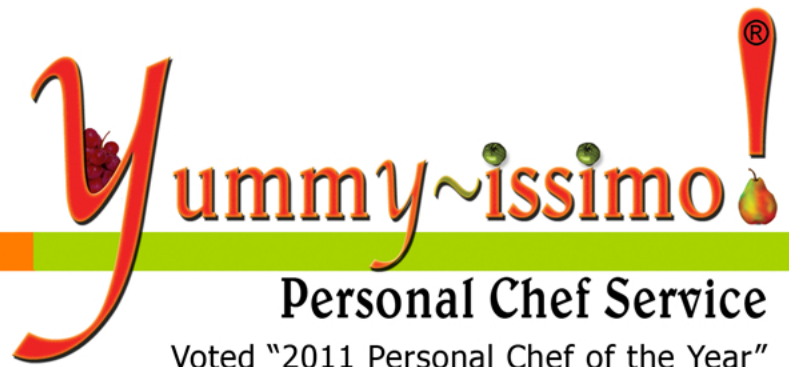


Mini Peanut Butter & Banana Pie Bites



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Keep these tasty treats in the freezer for whenever you need to treat yourself

Makes 30

30 mini Filo shells	1/2c sweetened condensed milk	2 bananas, diced
8oz cream cheese, room temperature	1c confectioner's sugar	1c mini chocolate chips
1/2c peanut butter	3c Cool Whip	crushed peanuts, for garnish

Bake Filo shells according to box directions. Cool completely.

In the bowl of an electric mixer, combine cream cheese, peanut butter and sweetened condensed milk. Mix until very smooth. Add confectioner's sugar and mix until very smooth.

Using a rubber spatula, add Cool Whip, bananas and 3/4 of the chocolate chips. Mix well by hand. Spoon mixture into Filo shells. Garnish with remaining chocolate chips and crushed peanuts.

Store peanut butter and banana pie bites in freezer. Remove from freezer and allow to sit at room temperature 30 minutes before serving.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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