

Banana Bread Pie

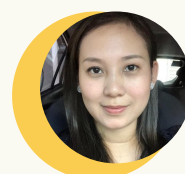


Ingredients

Banana Bread Pie is a pocket hand pie that's been fried using bread instead of using pie crust.

Prep time: 10 mins
Cooking time: 8 mins
Serves: 8-10 Slices

- 2 slices of wheat bread (cut the sides-brown part and flatten it with rolling pin or glass)
- 1 banana (mashed added a little cinnamon)
- 1 beaten egg
- unsalted butter or olive oil for frying.



Joyce Abangan

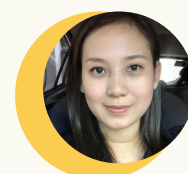
Banana Bread Pie



Instructions

- Brush/wet the top side of the flatten bread with egg thinly, then add filling at the center (mashed fruit of your choice), then fold it and lock the sides with the use of fork
- the egg will help the sides to stick together.
- Then, soak it in the beaten egg and fry until golden brown.
- I covered it with a lid to enclose the heat coz I want it to have a soft crust/bread pie not the crunchy one so baby can just munch it.

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