



Banana Cream Pie

Jean Trebek's Reliable Recipes
insidewink.com

This creamy meal topper is such a great addition to any dinner you serve friends and family... or even when you sneak a piece late night!

Banana Cream Pie

Ingredients

Filling:

- 1 (9 inch) pie crust, baked
- 3 cups whole milk
- 3/4 cup white sugar
- 1/3 cup all-purpose flour
- 1/4 tsp. salt
- 3 egg yolks, slightly beaten
- 2 tbs. butter
- 1 tsp. vanilla
- 3 bananas

Whipped Cream:

- 1 1/2 cups chilled heavy cream
- 3 tablespoons confectioners' sugar
- 1 teaspoon pure vanilla extract

Directions

Have baked 9-inch pie shell ready.

In a large saucepan, scald the milk.

In another saucepan, combine the sugar, flour and salt; gradually stir in the scalded milk.

Over medium heat, stirring constantly, cook until thickened.

Cover and, stirring occasionally, cook for two minutes longer.

In a small bowl, have the 3 egg yolks, slightly beaten, ready; stir a small amount of the hot mixture into beaten yolks; when thoroughly combined, stir yolks into hot mixture.

Cook for one minute longer, stirring constantly.

Remove from heat and blend in the butter and vanilla.

Let sit until lukewarm, for about 1 hour.

When ready to pour, slice bananas and scatter in pie shell; pour cooled custard over bananas.

Spread the whipped cream over pie and refrigerate until ready to serve.

**Find more of insidewink's Reliable Recipes
on insidewink.com**