

Dinner & A Book Recipes

Episode #1614 – A Hoosier Holiday

Banana Cream Pie

Ingredients:

- 1 baked pie shell
- 3 cups milk
- 2 eggs
- 1 1/2 t. vanilla
- 3 T. butter
- 1 c. sugar
- 1 c. cornstarch
- 1 large banana
- 1 pint whipped cream.

In a large saucepan combine sugar, corn starch, salt and milk and stir until smooth.

Cook and stir over med-low heat until thickened and bubbly. Reduce heat and stir 2 minutes more. Remove from heat.

Stir amount of filling in to the beaten eggs. Return all remaining eggs into the pan. Bring to a gentle boil. Cook 2 minutes. Remove from heat. Gently stir in butter and vanilla. Press plastic wrap over the custard and refrigerate. 30 minutes.

Spread into pastry shell. Slice bananas and arrange over filing. Add rest of custard. Spread with whipped cream.

Refrigerate 6 hours.