

# Banana Cream Pie

## Ingredients:

9" baked pie crust  
2/3 cup sugar  
1/4 cup cornstarch  
1/2 tsp salt  
3 c whole milk  
4 egg yolks, beaten slightly  
2 Tbs unsalted butter  
1Tb vanilla extract  
2 bananas  
Sweetened Whip Cream



## Steps:

1. Stir together sugar, cornstarch, and salt in large mixing bowl
2. Separate 4 eggs and whisk the yolks slightly (whites may be discarded)
3. Mix 1/2 cup of the milk with the egg yolks and whisk.
4. Gradually stir the egg/ milk mixture into the sugar/ cornstarch mixture
5. Add the remaining 2 1/2 cups of milk to the large saucepan and cook at medium heat, stirring constantly, so that the milk doesn't burn. Heat until it just starts to bubble.
6. Gradually pour the hot milk into the mixing bowl, whisking vigorously so as not to cook the yolks. Continue until all the milk is in the mixing bowl.
7. Pour the mixture back into the sauce pan. Cook on medium-high heat, stir until it comes to a boil and thickens up.
8. Remove pan from heat.
9. Blend in butter and vanilla.
10. Pour the hot filling into a mixing bowl.
11. Press plastic wrap onto filling in the bowl and cool to room temperature
12. In class with limited time you should place the bowl in the freezer until 15 minutes before the bell rings.
13. Peel and slice bananas
14. Arrange layer of banana slices 1/2 deep in the baked pie shell
15. When the filling has cooled, pour it into your baked pie crust covering the banana slices.
16. Cover with saran wrap and label.
17. Chill the pie thoroughly for at least 6 hours
18. Just before serving, top pie with sweetened whipped cream