

Banana Cream Pie

Servings: 12

Ingredients

Crust:

- 1 box refrigerated pie crust, softened as directed

Filling

- 3/4 cup sugar
- 1/4 cup cornstarch
- 3 cups milk
- 3 egg yolks, slightly beaten
- 2 tablespoons butter
- 2 teaspoons vanilla
- 2 to 3 medium bananas, sliced

Topping

- Sweetened whipped cream

Directions:

Heat oven to 450°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie plate. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 30 minutes.

Meanwhile, in 2-quart saucepan, mix sugar, cornstarch and salt. Stir in milk until smooth. Cook over medium heat, stirring constantly, until mixture boils and thickens; boil and stir 2 minutes. Remove from heat.

Stir about 1/4 cup hot mixture into egg yolks. Gradually stir yolk mixture into hot mixture. Cook over medium heat, stirring constantly, just until mixture begins to bubble and is thickened. Remove from heat; stir in butter and vanilla. Cool until lukewarm, about 20 minutes.

Arrange banana slices in cooled baked shell. Pour cooled pudding over bananas. Refrigerate until set, at least 3 hours. Top with whipped cream. Store in refrigerator.

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