

Banana Cream Pie

Ingredients:

¾ cup white sugar

1/3 cup all-purpose flour

¼ tsp. salt

2 cups milk

3 egg yolks, beaten

2 tbl. butter

1 ¼ tsp. vanilla extract

1 (9-inch) pie crust, baked

4 bananas, sliced

Whipped cream, if desired

Directions:

In a saucepan, combine the sugar, flour, and salt. Add milk in gradually while stirring gently. Cook over medium heat, stirring constantly, until the mixture is bubbly. Keep stirring and cook for about 2 more minutes, and then remove from the burner.

Stir a small quantity of the hot mixture into the beaten egg yolks, and immediately add egg yolk mixture to the rest of the hot mixture. Cook for 2 more minutes; remember to keep stirring. Remove the mixture from the stove, and add butter and vanilla. Stir until the whole thing has a smooth consistency.

Slice bananas into the cooled baked pastry shell. Top with the pudding mixture.

Bake at 350° for 12 to 15 minutes. Chill for an hour. Top with whipped cream if desired.

~ Credit: allrecipes.com