

Mom's Banana Cream Pie

Crust: (8" Pie Pan)

- 1¼ cups graham cracker crumbs
- 2 Tbsp. sugar
- ¼ cup butter, melted

Banana Pie Filling:

- ⅔ cup sugar
- 5 Tbsp. flour
- ¼ tsp. salt
- 1½ cups whole milk
- 4 egg yolks (slightly beaten)
- 1 Tbsp. butter (softened)
- ½ tsp. vanilla
- 3 bananas (sliced)

Topping:

- 1 cup heavy whipping cream (cold)
- 2 Tbsp. powdered sugar
- ½ tsp. vanilla

Directions:

Crust: Preheat oven to 350°F.

Combine graham crackers, sugar and melted butter. Press in bottom and sides of 8" pie pan. Bake at 350°F for 7 minutes.

Filling: Combine sugar, flour and salt in heavy saucepan or double boiler. Stir in milk. Cook over medium heat until thick and smooth, stirring constantly.

Stir a small amount of hot filling into eggs; return all to pan. Bring to a gentle boil; cook and stir 2 minutes longer.

Remove from heat. Gently stir in butter and vanilla. Press plastic wrap onto surface of custard; refrigerate 30 minutes or until cool.

Slice bananas; arrange in pie crust just before filling. Pour custard over bananas; do not stir. Chill 2 to 3 hours.

Top with whipped cream just before serving.

Topping: Place whipping cream in chilled mixing bowl. Beat until soft peaks form. Add powdered sugar and vanilla and continue to beat until desired consistency.

Note: *Mom always made with a meringue topping on the pie, but if you knew Mom, it may just have been the Belgian in her not wanting to waste the egg whites. I prefer to save the egg whites for Angel Food cake. Strawberry season is just around the corner!*