

Idiot's Kitchen Shopping List – Banana Cream Pie

Recipe from www.idiotskitchen.com – Adapted from The Norske Nook in Osseo, Wisconsin



1 pre-baked pie crust or graham cracker crust*

1 ½ cups sugar

¼ cup flour

3 Tablespoons cornstarch

3 egg yolks

3 cups milk

1 Tablespoon butter

1 teaspoon vanilla extract

3 ripe bananas

1 cup heavy whipping cream

¼ cup powdered sugar (confectioner's sugar) – not pictured

1 teaspoon vanilla

*There are links on Idiot's Kitchen for both basic pie crust and graham cracker pie crust. You can also use a store bought crust. Because this is a custard pie, a traditional pie crust needs to be pre-baked before filling so it doesn't become soggy.