

# *Idiot's Kitchen Recipe – Banana Cream Pie*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from The Norske Nook in Osseo, Wisconsin



## Ingredients:

- 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)
- 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. Make your favorite pie crust recipe then line the bottom of the crust with foil and fill with dried beans. Bake the crust at 425 degrees for 15 minutes. Remove the beans and foil, return the crust to the oven, lower the temperature to 375, and continue to bake until golden. Allow the crust to cool completely before filling.

To make the custard pie filling, add 1 ½ cups sugar, ¼ cup flour, and 3 Tablespoons cornstarch to a large sauce pan off the heat. Separate 3 eggs and add the yolks only to the pan. Slowly add 3 cups of milk and stir with a whisk to until smooth. Cook the filling over medium heat and stir constantly until it is thick like pudding. Remove the custard from the heat and stir in 1 Tablespoon butter and 1 teaspoon vanilla. Allow the custard to cool slightly until lukewarm.

When you are ready to make the pie, spoon a small amount of custard into the bottom of the cooled crust. Fill the crust with 3 ripe bananas that have been thinly sliced. Pour the remaining custard over the bananas being sure all of the bananas are covered. Smooth the top with a spatula or flat knife. Refrigerate the pie until thoroughly chilled throughout.

When you are ready to serve, whip 1 cup of heavy whipping cream with ¼ cup powdered sugar and 1 teaspoon vanilla until thick. Spread the whipped cream over the chilled pie and serve at once.