

Banana Cream Pie

*Bernice Morris - Marshfield, MO
Taste of Home Grandma's Favorites*

Servings: 8

*3/4 cup sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
2 cups whole milk
3 large egg yolks, room
temperature, lightly beaten
2 tablespoons butter
1 teaspoon vanilla extract
3 medium firm bananas
1 (nine-inch) baked pastry
shell
whipped cream (optional)
additional sliced bananas
(optional)*

In a saucepan, combine the sugar, flour and salt. Stir in the milk. Mix well. Cook over medium-high heat until the mixture is thickened and bubbly. Cook and stir for 2 minutes longer. Remove from the heat. Stir a small amount into the egg yolks. Return all to the saucepan. Bring to a gentle boil. Cook and stir for 2 minutes. Remove from the heat. Add the butter and vanilla. Cool slightly.

Slice the bananas into the crust. Pour the filling over the top. Cool on a wire rack for one hour.

Store in the refrigerator.

If desired, before serving, garnish with whipped cream and sliced bananas.

Per Serving (excluding unknown items): 178 Calories; 7g Fat (34.5% calories from fat); 4g Protein; 26g Carbohydrate; trace Dietary Fiber; 96mg Cholesterol; 129mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.