

Banana Cream Pie III

Edna Schnorenberg - Lusk, WY
Treasure Classics - National LP Gas Association - 1985

Servings: 6

CRUST

3 cups flour
1 teaspoon salt
1 cup shortening

FILLING

1 cup sugar
2 1/4 tablespoons
cornstarch
3 egg yolks
1 1/2 cups milk
2 bananas, sliced

MERINGUE

3 egg whites
1/2 teaspoon cream of
tartar
6 tablespoons sugar

Preparation Time: 40 minutes

Bake Time: 23 minutes

Prepare the crust: In a bowl, mix the flour, salt and shortening. Roll out the crust. Place in a pie pan. Bake at 425 degrees for 8 minutes.

Prepare the filling: In a saucepan, mix the sugar, cornstarch, egg yolks and milk. Cook until boiling and thick. Cool. Slice the bananas into the pie crust. Cover with the filling.

Prepare the meringue: In a bowl, beat the egg whites with the cream of tartar until stiff. Add the sugar, a little at a time. Beat until real stiff. Place over the filling being sure to cover and seal the edges.

Bake for 15 minutes at 425 degrees or until brown as desired.

Per Serving (excluding unknown items): 831 Calories; 40g Fat (42.4% calories from fat); 12g Protein; 109g Carbohydrate; 3g Dietary Fiber; 115mg Cholesterol; 419mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 7 1/2 Fat; 3 Other Carbohydrates.