

BANANA CREAM PIE

Use your preferred graham cracker crust and choice of topping (meringue or whip cream)

INGREDIENTS

¾ c	Sugar
1/3 c	Flour
¼ tsp	Salt
2 c	Milk
3	Egg yolks
2 TBS	Butter
1 ¼ tsp	Vanilla
4	Bananas

DIRECTIONS

1. In a separate bowl, prepare the egg yolks
2. On the stove, mix sugar, flour, and salt and cook on medium heat; gradually add milk
3. Continue stirring until the it begins to boil
4. Reduce the heat to very low, add a small amount of the pudding mixture to the egg yolk and then add the egg yolk to the pudding
5. Continue stirring on low heat for two minutes
6. Add the butter and vanilla and pour over pie crust
7. Add the bananas and bake for 15 minutes

