

Banan Cream Pie

Ingredients

- 1/3 cup flour (all purpose)
- 2/3 cup sugar
- 1/4 tsp salt
- 2 cups scalded milk
- 3 egg yolks, slightly beaten
- 2 tbsps butter
- 1/2 tsp vanilla
- 3 bananas, slice
- 3 egg whites
- 6 tbsps sugar

Instructions

In 1 -9 inch pie shell add 2-3 sliced bananas. Mix flour, sugar, and salt in a double boiler, gradually add scalded milk. Cool until thick, stirring constantly. Add small amount of hot mixture to egg yolks. Stir into mixture. Cook 2 minutes. Take off heat, cool. Add butter and vanilla. Cool. Pour over bananas. Make meringue (3 egg whites & 6 tablespoonfuls sugar) and spread over mixture. Bake in moderate oven (350 degrees) for 12 to 15 minutes.

Summary

Yield: 8

Source: Mirth Hunter

Prep Time: 30 minutes

Category: Pies

Cuisine: American

Tags: milk, pie, Banana