

Banana Cream Pie

Ingredients

- Ingredients for Banana Cream Pie Crust
- 1 ½ cup graham cracker crumbs (nilla wafers can be used as well)
- ¼ cup sugar
- ½ teaspoon salt
- 6 tablespoons melted butter
- Ingredients for Banana Cream Pie Filling
- 2-3 bananas depending on size
- 2 cups whole milk
- 3 egg yolks; room temperature
- ⅓ cup flour
- ⅓ cup sweetened condensed milk
- ½ cup sugar
- 2 tablespoons butter
- 2 teaspoons vanilla extract
- 8 oz cream cheese, room temperature
- Whipped cream for topping; optional
- **To make these into jars, you can use nilla wafers instead of the graham cracker crust



Instructions

1. Directions for Banana Cream Pie
2. Preheat oven to 350 degrees
3. In a large bowl, combine the graham crackers, butter, sugar, and salt and mix until well combined; it helps to use a fork or your hands!
4. Pour the mixture into a pie pan, and press it down with your hands (or the bottom of a measuring cup) until it is evenly distributed around the pie pan
5. Bake at 350 for about 10-12 minutes, or until fragrant and slightly golden
6. Set aside to cool
7. Combine the flour and sugar in a sauce pan, place over medium heat and whisk in the milk and sweetened condense milk
8. Cook over medium heat, stirring constantly, until it begins to bubble. Cook while stirring for about 3 minutes until thickened and remove from heat
9. Add about a half cup or so of the milk mixture into the egg yolks while whisking continuously; this will bring up the temperature of the egg yolks so that they can be added to the warm milk mixture without scrambling
10. Add the egg mixture to the pan while whisking continuously until it is well combined
11. Pour the mixture through a sieve into a large bowl; this helps to remove any pieces of yolk that may have been cooked, or any lumps
12. Whisk in the butter and vanilla
13. Allow to cool slightly, and then use a stand-mixer or hand-mixer to add the cream cheese in small pieces and whisk until all combine and mixed well
14. Cut the bananas into small slices and line bottom of the pie with the slices
15. Pour the pudding over the bananas and top with more bananas and whipped cream
16. Refrigerate for at least 4-6 hours; this can be made ahead of time
17. Note: If you want to make these into little jars, you can use Nilla Wafers instead of the graham cracker crust.

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/banana-cream-pie/>