

Banana Cream Pie



Ingredients

Sugar Pastry

8 oz Flour
5 oz Margarine
4 oz Sugar
1 Egg

Pie Filling

3 Cups Milk
 $\frac{3}{4}$ Cup White Sugar
 $\frac{1}{3}$ Cup Flour
Pinch of Salt
3 Egg Yolks
2 Tbsp Butter
1 tsp Vanilla
3 Bananas

Meringue Topping

3 Egg Whites
 $\frac{3}{4}$ Cup White Sugar

Directions

Preheat oven to 375°F.

Pastry - In a large bowl cream together the margarine, sugar and eggs until smooth. Gradually add flour and mix to a soft dough. Let the dough rest a little.

Roll out pastry on a floured surface. Place in pie plate or dish. Trim off the overhang and flute the edge. Bake until slightly browned and not "doughy". Remove from oven.

Filling - Scald the milk in a saucepan. Remove from heat. In large saucepan mix the sugar, flour and salt. Gradually whisk in the scalded milk and cook over a medium heat, stirring constantly, until thickened. Cover, and stirring occasionally, cook for 2 more minutes.

In a separate bowl slightly whisk the egg yolks and stir into them a little of the hot mixture and thoroughly combine. Pour the egg mixture into the hot mixture and cook for 1 more minute, stirring constantly. Remove from heat and whisk in butter and vanilla.

Cut bananas into slices and scatter in pie crust, and pour warm mixture over the top.

Meringue Topping - Whisk egg whites until stiff peak. Add sugar and whisk until thick. Pipe or spoon on top of the cream pie, and bake for 15 minutes or until meringue has a slight golden brown tint. Remove and cool completely. Chill, and serve.

Notes

Option - Omit the banana for simply a "Vanilla Cream Pie", or add 1 Cup Coconut into the milk as it's being heated for "Coconut Cream Pie".

Option - Use a different fruit, such as raspberries or peaches as an alternative, or omit the meringue and use whipped cream.

