

Banana Cream Pie

½ cup sugar

¼ cup cornstarch

½ tsp. salt

2 cups milk

3 egg yolks

1 tbsp. butter

1 tsp. vanilla extract

3 firm bananas

9 inch pie shell

Whipped cream

Stir together cornstarch, sugar and salt in a medium bowl. Stir in the milk; mixing until smooth.

Cook, stirring continuously over medium heat until mixture thickens and boil one minute. Add butter, salt and vanilla to the mixture.

Beat egg yolks slightly in a small bowl. Whisk in about half of milk mixture. Stir back into the milk mixture in the sauce pan with remaining egg . Cook; stirring constantly about one minute or until mixture thickens.

Transfer mixture into a bowl. Place over ice water and stir until cool. Spread 1/3 the mixture over the bottom of the pie shell.

Slice bananas over the top of filling in pie pan. Cover with remaining mixture.

Refrigerate 2-3 hours and then top with whipped cream if you desire.