

Banana Cream Pie

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Ingredients:

3/4 cup sugar.
1/3 cup all purpose flour or 3 tbs cornstarch.
1/4 tsp salt.
2 cups milk.
3 egg yolks, slightly beaten.
2 tbs butter.
1 tsp vanilla.
One 9-inch baked pastry shell.
(Meringue made from the leftover egg whites, optional).

1 1/4 cups of whole milk or half-and-half.
Pinch salt.
Pinch pepper.
2 tablespoons butter.
2 teaspoons maple syrup.
1 teaspoon cinnamon.
1/4 teaspoon ground cloves.
1/2 teaspoon ground nutmeg.
1/4 teaspoon ground ginger.
9 inch pie pan filled with your favorite crust.

Preparation:

Combine sugar, cornstarch, and salt in a saucepan. Add milk gradually. Cook, stirring constantly, over medium heat til bubbly. Cook and stir an additional 2 minutes and remove from burner.

Stir small amount of hot mixture into egg yolks, immediately add egg yolk mixture to hot mixture and cook for 2 minutes, stirring constantly. Remove from heat.

Add butter and vanilla and stir until smooth.

Slice 3-4 bananas into the cooled baked pastry shell.

Top with pudding mixture and spread meringue (if desired) on top of the pie. Bake at 350 degrees for 12-15 minutes. Cool.