

Banana Cream Pie



Ingredients:



- 9-inch refrigerated pie crust
- 3 cups [Hiland Dairy Organic Vitamin D Milk](#)
- 3/4 cup white sugar
- 1/3 cup all-purpose flour
- 1/4 teaspoon salt
- 3 egg yolks
- 2 tablespoons [Hiland Dairy Salted Butter](#)

- 1 teaspoon vanilla
- 3 ripe bananas
- [Hiland Dairy Whipped Cream](#), optional

Directions:

Bake the refrigerated pie crust per directions on package.



In a large saucepan, scald the milk.



In another saucepan, combine the sugar, flour and salt.



Gradually stir in the scalded milk.

Over medium heat, stirring constantly, cook until thickened.

Cover and cook for two minutes longer, stirring occasionally.



In a small bowl, slightly beat the egg yolks.

Stir approximately 1/4 cup of the hot mixture into the egg yolks.



Gradually add the yolk mixture into the hot mixture and stir until combined.

Cook for one minute longer, stirring constantly.



Remove from heat and blend in the butter and vanilla.



Set aside and cool until lukewarm.

When the mixture has cooled, slice the bananas into the bottom of the pie shell.



Pour the cooled mixture over sliced bananas.



Top with whipped cream (optional).

