



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Banana Cream Pie –**

**9 inch pie shell, baked  
3 cups whole milk  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{3}$  cup all-purpose flour  
 $\frac{1}{4}$  tsp. salt  
3 egg yolks, slightly beaten  
2 tbl. butter  
1 tsp. vanilla  
3 bananas  
Whipped cream**

- 1. Have the pie shells ready. 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.**
- 2. Cover and, stirring occasionally, cook for two minutes longer.**
- 3. In a small bowl, have the 3 egg yolks, slightly beaten, ready; stir a small amount of the hot mixture into beaten yolks, when thoroughly combined, stir yolks into hot mixture.**
- 4. Cook 1 minute longer, stirring constantly. Remove from heat and blend in the butter and vanilla. Let sit until lukewarm.**
- 5. When ready to pour, slice bananas and scatter in pie shell; pour warm mixture over bananas. Allow to cool and top with whipped cream.**

***Credit: All Recipes***