BANANA CRÈME PIE

F EASY

Last Modified: NEVER

PREP: 15 Min COOK: 15 Min STOVETOP

MOM K'S - DESSERT MAKES 6 SERVINGS

Solution Process Ripe Bananas Sliced	MOM K'S -	DESSERT	M	AKES 6 SERVINGS	
2 Whole Ripe Firm Bananas Thin Sliced 1/4 Cup Corn Starch (Slightly Heaping) 2/3 Cup Granulated Sugar 1/4 Tsp Kosher Salt 2 Cups Whole Milk 3 Large Egg Yolks Beaten 2 Tbsp Unsalted Butter 1/2 Tsp Vanilla Extract 1 9 Inch Ready-Made Pie Shell (Pre-Baked) Room Temp Whipped	QUA	MEASURE	INGREDIENT	PROCESS	
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