

BANANA CRÈME PIE

Last Modified: NEVER

PREP: 15 Min
COOK: 15 Min
STOVETOP

F EASY

MOM K'S - DESSERT

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
5	Whole	Ripe Bananas	Sliced
PLUS			
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
MERINGUE			
3	Large	Egg Whites	Whipped
6	Tbsp	Granulated Sugar	
PREPARATION			
FACTOID	Mom made one of these Pies for EVERY holiday meal that we ever celebrated.		
FACTOID	Mom also made her own scratch pre-baked Pie Shell, but the recipe wasn't included here.		
TOOLS	1) Hand Mixer 2) Medium Saucepan & Lid		
1	In a medium saucepan over medium heat, add in the Corn Starch, Sugar and Salt and gradually pour in the Milk while stirring until the Sugar has dissolved and thickened. Remove from the heat and slowly add in the beaten Egg Yolks while constantly stirring (You are after an Egg Custard here, NOT scrambled Eggs - see NOTE below). Add in the Butter and stir slowly until just melted. Mix so the Butter is fully incorporated and there are no yellow streaks.		
CAUTION	The "proper" way to incorporate raw Egg Yolks into another hot liquid is to slowly add a few tablespoons of the hot liquid into the Egg Yolk bowl while constantly stirring. Once the Yolks are warmed slightly, you can then pour them slowly back into the pan containing the hot liquid, again, while constantly stirring.		
2	Remove from the heat, stir in the Vanilla and let the mixture cool. Carefully fold in the 5 Bananas. Pour and smooth the mixture evenly into the pre-baked pie shell.		
3	Place the thin sliced Banana rounds evenly around the entire top of the Pie, pressing them lightly into the surface.		
4	MERINGUE: Using a hand mixer on high speed, beat the Egg Whites and slowly add in the Sugar until it develops very stiff (peaks) and the Sugar has fully dissolved.		
5	Evenly coat the top of the pie with the Meringue. Place the flat side of a spatula lightly on the Meringue and lift straight up to create curled peaks over the entire pie surface.		
6	Put the Pie under the broiler until the Meringue is lightly toasted. CAREFUL - it <u>will</u> burn easily. OR - Use a propane torch to lightly toast the surface peaks		