

# Banana Cream Pie

By Meghan Oricchio

With our go-to homemade pie crust, fresh bananas, rich vanilla custard, and fluffy whipped cream, this recipe hits all the high notes and can be made a day ahead of serving!

**Yield:** 9" pie

**Prep Time:** 4 hr 30 min

**Bake Time:** 20 min

## Ingredients:

### Pie Crust

- See Pie Crust Dough Recipe

### Filling

- 2 and 1/2 cups milk
- 1/2 cup sugar (separated by 1/4 cup)
- 4 egg yolks
- 3 tablespoons Caputo "00" Pastry Flour
- 1/2 teaspoon salt
- 1 tablespoon cornstarch
- 1 tablespoon vanilla extract (or 1 fresh vanilla bean)
- 1 tablespoon butter
- 3 ripe bananas



## Instructions:

### Prepare the pie crust:

1. Roll out pie crust to fit 9" pie shell.
2. Poke holes in the crust with a fork, then place a piece of parchment paper over top and fill with pie weights. If you do not have pie weights, uncooked rice or dry beans can be used as a substitute.
3. Blind bake at 350F for 20 minutes or until golden brown, and cool fully before filling.

### Make the filling:

1. In a medium-size pot, combine milk and ¼ cup of sugar.
2. Gently stir and warm milk over medium heat.
3. In a separate bowl, combine egg yolks and remaining sugar, whisking until light and slightly fluffy.
4. Combine the Caputo "00" Pastry Flour, salt, and cornstarch, then add to egg yolk mixture one tablespoon at a time until fully incorporated.
5. Remove warm milk from the heat and slowly pour ¼ cup of warm milk into the egg mixture, whisking vigorously.
6. Repeat with another ½ cup of warm milk into the egg mixture.
7. Finally, pour all of the remaining milk into the egg mixture, whisking vigorously.
8. Once fully combined, return egg/milk mixture back to the pot.

9. Heat over medium heat, stirring with a heat-safe rubber spatula continuously.
10. Once it reaches a boil, continue stirring and cook for two minutes.
11. Remove pudding from the heat and continue stirring.
12. Add in vanilla extract and butter.
13. As the pudding cools slightly, slice bananas, then arrange a single layer of banana slices in the bottom of the pie shell.
14. Gently fold the remaining bananas into the pudding.
15. Pour banana pudding into your pie shell and chill for at least 3-4 hours before serving.
16. Serve with freshly made whipped cream and chocolate shavings if desired.