

# Old Fashioned Banana Cream Pie

**Old Fashioned Banana Cream Pie** is a homemade pie recipe – like the one your grandma used to make! If you're crazy for classic cream pies, this needs to be on your Easter table!

A tender, flaky crust piled high with bananas and creamy vanilla pudding, topped with a fluffy cloud of fresh whipped cream, more bananas and chocolate shavings on top.

If you need a perfect dessert for Easter brunch that could sit in the fridge for a few days, while you have to finish preparations for the holiday, making this Old Fashioned Banana Cream Pie won't take you too much time.

Full of old-fashioned flavor, Banana Cream Pie isn't necessarily fancy, but it's so inviting and besides Easter eggs and spring flower decoration, it will bring the nostalgic appeal at your Easter brunch table.

Don't let the making of pie crust from scratch, crimping the sides for classic crust look and cooking homemade vanilla pudding terrifies you, it's not that hard at all.

I'm not a pie making expert by any means, actually I hate making pie crusts and sometimes buy a pre-made one, but homemade stuff is so much better, especially when it comes to family gatherings for the holidays such as Easter.

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

**Ingredients**

1 (9 inch) pie crusts, baked  
3 cups whole milk  
3¼ cup white sugar  
1⅓ cup all-purpose flour  
1¼ teaspoon salt  
3 egg yolks, slightly beaten  
2 tablespoons butter  
1 teaspoon vanilla  
3 bananas

## **DIRECTIONS**

Have baked 9-inch pie shell 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.

Cover and, stirring occasionally, cook for two minutes longer.

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.

Cook for one minute longer, stirring constantly.

Remove from heat and blend in the butter and vanilla.

Let sit until lukewarm.

When ready to pour, slice bananas and scatter in pie shell; pour warm mixture over bananas.

If desired, make a meringue (you'll have 3 leftover egg whites) to top the pie, or just let the pie cool until serving.

## **NOTE :**

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

Source : [reerecipes.com](http://reerecipes.com)

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