



Banana Cream Pie

A classic Banana Cream Pie - not keto but my dad's favorite which I make for his birthday every year.

Course Dessert

Keyword banana cream pie, dessert, pie, pudding

Prep Time 15 minutes

Cook Time 25 minutes

Total Time 30 minutes

Servings 8 slices

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Ingredients

For the pie filling:

- 9- inch pre-baked pie shell (your choice: regular, graham cracker, almond crumble)
- 2/3 cup sugar
- 1/4 cup cornstarch (non-GMO preferred)
- 1/2 teaspoon salt
- 3 cups milk
- 4 egg yolks slightly beaten (reserve the egg whites)
- 2 tablespoons butter softened
- 1 1/2 Tablespoon vanilla
- 2 large bananas sliced

For the meringue:

- 3 egg whites
- 1/4 teaspoon cream of tartar
- 6 Tablespoons sugar
- 1/2 teaspoon vanilla

Instructions

For the pie:

1. Mix sugar, cornstarch and salt in a saucepan. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.
2. Stir at least half of the hot mixture gradually into egg yolks. Stir into hot mixture in saucepan. Boil and stir 1 minute; remove from heat.
3. Stir in butter, vanilla.
4. Place sliced bananas in single layer in the pre-baked pie shell
5. Pour pudding mixture into the pre-baked pie shell over the bananas.

For the meringue:

6. Beat egg whites and cream of tartar in the bowl of an electric mixer until foamy. Beat in sugar, 1 Tablespoon at a time; continue beating until stiff and glossy and stiff peaks form. Do not underbeat.
7. Beat in vanilla.
8. Spoon meringue onto hot pie filling. Spread over filling, carefully sealing meringue to the edge of crust to prevent shrinking or weeping. Using the back of a spoon, gently press down on the meringue and lift lightly to form peaks all over the top.
9. Place in a preheated 400°F oven and bake for 8-12 minutes or until meringue is lightly browned.
10. Cool pie and slice to serve. Refrigerate any leftovers