

# Banana Cream Pie

There's enough pastry for 2" x 9" deep pie shells.

We suggest you bake both and freeze one — for the inevitable repeat performance!



NOTE: Can be done ahead to \*\*\*

## Pastry:

3 c	pastry flour
4 oz	unsalted butter, cut into 1/2" cubes, very cold
4 oz	vegetable shortening, cut into cubes slightly bigger than the butter
1/4 tsp	salt
1/2 c	iced water
2 tsp	lemon juice
1	deep 9" glass pie plate

## METHOD:

- Blend flour, shortening, butter and salt in mixer or by hand until mixture resembles coarse crumbs.
- Add lemon juice and then gradually add enough water to hold dough together.
- Wrap and chill 2 hours or up to 5 days.
- Preheat regular oven to 400 °F.
- Line pie plate, handling pastry as little as possible.
- Decoratively flute the edges and refrigerate about 1/2 hour.
- Line shell with foil and pie weights and bake 20 minutes, remove foil and weights and bake additional 10 minutes or until golden. Cool.

## The Filling:

1/2 c	sugar
2	egg yolks
1/4 tsp	salt
6 TB	flour
3 c	boiling homogenized milk
2 1/2 TB	unsalted butter
1/2 tsp	vanilla, pure
6-7	ripe bananas
	35% cream, whipped for garnish
1 TB	apple juice
1/4 c	apricot or peach glaze
	Crushed walnuts

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## **METHOD:**

- Gradually beat the sugar into the egg yolks and continue beating for 2 to 3 minutes until the mixture is pale yellow and forms the ribbon.
- Beat in the salt and flour.
- Beating the yolk mixture, gradually pour on the boiling milk in a thin stream of droplets.
- Pour into saucepan and set over moderately high heat.
- Stir with wire whip, reaching all over bottom of pan.
- As sauce comes to a boil it will get lumpy, but will smooth out as you beat it.
- When boil is reached, beat over moderately low heat for 2 to 3 minutes.
- Be careful custard does not scorch in bottom of pan.
- Remove from heat and beat in the butter, then vanilla. Chill.
- If the custard is not used immediately, clean it off the sides of the pan, and dot top of custard with softened butter to prevent a skin from forming over the surface.

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## **On The Day Of Use:**

- Slice about 2-1/2 bananas to cover the bottom and sides of pie shell.
- Top with about 1 cup of custard.
- Slice 2-3 more bananas, to cover custard and sides entirely.
- Add remaining custard and smooth out the top.
- Spread with a thin layer of whipped cream.
- Mark 10 portions with a knife.
- Slice rest of bananas crosswise into 10, 1/4" thick, long oval shapes and use one slice to cover each portion like "spokes of a wheel".
- Warm glaze and juice just enough to make it spreadable and glaze each slice of banana lightly to prevent browning.
- Pipe whip cream rosettes around the edges and sprinkle with the walnuts.