



Chocolate Banana Cream Pie

Makes one 9" double crust pie

*Requires one "Blind Baked Crust" recipe

1/2 cup sugar
1/4 cup cornstarch
1/4 tsp salt
1 1/2 cups milk
1 cup whipping cream
3 egg yolks, lightly beaten
1 tbsp butter or margarine
2 tsp vanilla extract
4 (1 ounce) squares semisweet chocolate, melted
2 medium bananas, sliced
Chocolate shavings and whipped cream (optional)

One 9" blind baked crust

1. Combine sugar, cornstarch and salt in a saucepan. Add the milk and cream slowly, mixing continuously until smooth.
2. Cook over medium-high heat until thickened and bubbly (about 2 minutes). Stir continuously.
3. Add a small amount of mixture from saucepan to egg yolks. Mix well and add back to the saucepan.
4. Bring to a gentle boil and cook for about 2 minutes, stirring continuously.
5. Remove from heat, stir in butter and vanilla. Pour half of mixture into the prepared pastry shell. Cover and refrigerate for 1 hour.
6. Add chocolate to remaining half of mixture and stir until combined. Cover and refrigerate for 1 hour (do not stir).
7. Evenly arrange the sliced bananas over the filling in the prepared shell. Cover with the chocolate mixture and refrigerate for 2 hours.
8. Decorate with whipped cream and chocolate shavings.