

Banana Chocolate Cream Pie

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Ingredients:

3 bananas, sliced and divided.
2 egg yolks, beaten.
1 prepared eight-inch graham cracker pie crust.
2 cups of milk.
 $\frac{3}{4}$ cup of sugar.
 $\frac{1}{2}$ cup of whipping cream.
 $\frac{1}{4}$ cup of cornstarch.
 $\frac{1}{4}$ cup and 1 tablespoon of cocoa powder.
1 teaspoon of vanilla extract.
 $\frac{1}{4}$ teaspoon of salt.

Directions:

Mix the sugar, cornstarch, $\frac{1}{4}$ cup of cocoa and salt in top of a double boiler.

Blend in $\frac{1}{2}$ cup of the milk and egg yolks; then stir until smooth.

Stir in the remaining milk.

Cook the cocoa mixture over boiling water, constantly stirring, until thickened (5-6 mins).

Remove from heat, then stir in vanilla and allow to cool slightly.

Arrange a third of the slices of banana in the pie crust.

Spoon half of the chocolate mixture over top of bananas.

Repeat layering; cover loosely.

Place in your refrigerator for 15-20 mins.

Beat the cream with an electric mixer at high speed until soft peaks form.

Top each serving with whipped cream.

Garnish with remaining banana slices and cocoa.

Serve.