

## *Banana Cream Pie*

**2 MED/LARGE RIPE BANANAS (GOOD AND RIPE)**  
**2 1/2 CUPS MILK**  
**2 EGGS**  
**1/2 CUP SUGAR**  
**1/3 CUP FLOUR (ALL PURPOSE OR SELF-RISING)**  
**DASH OF SALT**  
**3 TBSP. BUTTER**  
**1 TSP. VANILLA EXTRACT**  
**1 CUP GRAHAM CRACKER CRUMBS**  
**1 DEEP DISH GRAHAM CRACKER CRUST**

Whisk eggs, add milk, sugar, flour & salt well. Put in the microwave on high for 2 minutes, then take out and whisk well. Put back in the microwave for an additional 3 minutes, then take out and whisk. If it is not yet thick, microwave an additional 2 minutes or until thick.

Take out and whisk in vanilla and butter. Pour half of pudding into shell. Slice bananas thin over the top of the pudding. Sprinkle with graham cracker crumbs. Pour on remaining pudding.

Chill and top with whipping cream before serving. Enjoy! This pie is beautiful when cut even the day after it is made!

*NOTE: When microwaving puddings, continue cooking until they thicken. Microwaves have different wattages, and some take longer to cook in. They will not thicken in refrigerator.*