



## FRANCINE'S BANANA CREAM PIE

- 1/3 cup all-purpose flour
- 3/4 cup white sugar
- 1/4 teaspoon salt
- 2 cups whole milk
- 3 egg yolks, beaten
- 2 1/2 tablespoons butter
- 1 1/4 teaspoon vanilla extract
- 4 1/2 sliced bananas
- 1 9-inch pie shell, baked

Combine flour, sugar, and salt in a saucepan. Cooking over medium heat, add milk, stirring constantly until boiling, and then continuing for about three minutes. Remove the saucepan from the burner. Add egg yolks to the mixture and place the saucepan back on the burner. Stir for three minutes. Remove from burner, add butter and vanilla extract, and stir until smooth. Place sliced bananas in the cooled pie shell. Top with the warm pudding mixture. Bake for 12 to 14 minutes at 350 degrees. Chill for at least an hour before serving. Add banana slices on top for decoration.

