

Banana Cream Pie with Vanilla Wafer Crust

Cook Time-10 min Chill Time-4 hours
Serves 8 Recipe by Sam Merritt

Ingredients

Crust

65 vanilla wafer cookies
3 tablespoons brown sugar, firmly packed
7 tablespoons salted butter, melted

Banana Cream Pie Filling

3/4 cup granulated sugar
1/4 cup cornstarch
1/2 teaspoon salt
5 large egg yolks
1 1/2 cups milk
1 1/2 cups heavy cream
3 tablespoons butter, softened and cut into pieces
1 1/2 teaspoons vanilla extract
2 bananas
1/4 cup lemon or lime juice

Homemade Whipped Cream

3/4 cup heavy cream, very cold
1/4 cup powdered sugar
1/2 teaspoon vanilla extract

Instructions

Crust

1. Preheat oven to 350°F
2. Pulse vanilla wafers in a food processor until fine crumbs form.

3. Add brown sugar and pulse to combine.
4. Stir crumbs into melted butter until evenly moistened.
5. Press firmly into a 9 1/2-inch pie plate.
6. Bake 13 minutes and cool completely.

Filling

1. Whisk sugar, cornstarch, and salt in a saucepan.
2. Add egg yolks, milk, and heavy cream; whisk until smooth.
3. Cook over medium heat, whisking constantly, until simmering (8–10 minutes).
4. Continue whisking and cook 1 additional minute.
5. Remove from heat and whisk in butter, one tablespoon at a time.
6. Stir in vanilla extract.
7. Strain into a bowl and press plastic wrap directly onto surface.
8. Cool 20 minutes.
9. Spread half the pudding into crust.
10. Slice bananas, dip in citrus juice, pat dry, and layer over pudding.
11. Top with remaining pudding and smooth.
12. Cover and refrigerate several hours until set.

Whipped Cream

1. Beat cold heavy cream, powdered sugar, and vanilla until stiff peaks form.
2. Dollop or pipe over chilled pie before serving.