

## INGREDIENTS

[list]	Baked pie shell	<b>Pudding:</b>	2 tbsp butter
3/4 cup sugar	1/8 tsp salt	1/3 cup flour	2 eggs, well beaten
2 cups 2% milk, scalded	1/2 tsp vanilla flavoring	fresh sliced bananas	<b>Meringue:</b>
3 egg whites	1/3 cup sugar	1/4 tsp cream of tartar	

## DIRECTIONS

- 1 Combine butter, sugar, salt, flour, and eggs. Add hot milk slowly, stirring constantly. Cook over hot water in a double boiler until thick and smooth; stir constantly as it will burn or get lumpy very easily. Remove from the heat and add the vanilla.
- 2 Slice the bananas into the baked pie shell. Pour the pudding mixture over the bananas.
- 3 Preheat the oven to 350°F. Beat the egg whites until almost stiff. Add the sugar and cream of tartar. Continue beating until it looks shiny and has some texture. Spoon it on top of the pie, spreading the meringue out and making little peaks with it. Bake for about 10 minutes until set.
- 4 Variation: To make coconut cream pie, add coconut instead of bananas and prepare as above.