**OLD FASHIONED BANANA CREAM PIE**

Pastry for 1 crust pie

3 Tbsp. cornstarch

1 2/3 c. water

14 oz. sweetened condensed milk

3 egg yolks, beaten

2 Tbsp. butter

1 tsp. vanilla

3 medium bananas

Whipped cream

1. Preheat oven to 475°.
2. Lightly flour the countertop and roll out the dough ball 2 inches larger than inverted pie pan.
3. Fold pastry into quarters; unfold and ease into pie plate.
4. Trim overhanging edge of pastry 1 inch from rim of pan.
5. Fold and roll pastry under, even with pan; flute edges.
6. Prick bottom and sides thoroughly with fork.
7. Bake pastry shell for 8 to 10 minutes. Remove from oven and allow to cool.
8. In heavy saucepan, dissolve cornstarch in water.
9. Stir in sweetened condensed milk and egg yolks.
10. Cook and stir until thicken and bubbly.
11. Remove from heat; add butter and vanilla. Cool slightly.
12. Slice 2 bananas and arrange on bottom of baked pie crust.
13. Pour filling over bananas; cover.
14. Chill 4 hours or until set.
15. Spread top with whipped cream.
16. Slice remaining banana and garnish top of pie.
17. Refrigerate leftovers.

Makes 1 pie