

SWAG RECIPE

# Banana Puddin' Pie

Ready in **7 minutes** or so

Serves **8 people**

[\\*AS SEEN ON THE FOOD NETWORK](#)

## Preparation of the Crust

1. Preheat oven to 350°F
2. Add 2 cups of vanilla wafer crumbs to ½ cup of melted butter. .
3. Mix together and press into a 10 inch pie pan.
4. Bake for 7 minutes; let cool.

## Preparation of the Cream

1. Mix milk, cream and ¼ up of sugar in a saucepan. Bring to a simmer.
2. Mix together in a bowl: egg yolks, ¼ cup of sugar and cornstarch.
3. Pour ⅓ of hot milk mixture into the bowl with egg yolk mixture to temper, stir until smooth.
4. Add egg yolk mixture back to pan, stir at mid-low heat until thickened.
5. Remove from heat. Stir in vanilla and butter. Allow to cool slightly.

## Ingredients

### Crust

- 2 cups of vanilla wafer crumbs
- ½ cup of melted butter

### Pastry Cream (in order of use)

- 1 ½ cups of milk
- ½ cup of heavy cream
- 5 egg yolks
- ½ cup of sugar
- ¼ cup of corn starch
- 2 tbsp of butter
- 1 tsp of vanilla
- 3 bananas thinly sliced

## Assembling the Pie

1. Fill the pie shell with sliced bananas.
2. Pour the liquid filling over the bananas.
3. Add whole vanilla wafers around the edge of the pie.
4. Refrigerate if necessary and top with whipped cream (optional).

## Tips from Executive Chef Jake

This recipe is pretty straight forward so all you really need to do is enjoy this Swag classic!

