

Banana-Chocolate Cream Pie



PREPARATION TIME
35 minutes



COOKING TIME
none



PERFECT PARTNER
hot tea



Instead of buying a prepared graham cracker crust, make crumbs from cookies that are on hand—gingersnaps or vanilla wafers.

Combine $1\frac{1}{2}$ cups crumbs, $\frac{1}{4}$ cup sugar and 6 tablespoons melted butter.

SHOPPING LIST

- cocoa powder • bananas
- whipping cream
- graham cracker piecrust

ON HAND

- sugar • cornstarch • salt
- milk • eggs • vanilla extract

INGREDIENTS

- 3/4 cup sugar
- 1/4 cup cornstarch
- 1/4 cup plus 1
tablespoon cocoa
powder
- 1/4 teaspoon salt
- 2 cups milk
- 2 egg yolks, beaten
- 1 teaspoon vanilla
extract
- 3 bananas, sliced,
divided
- 1 prepared (8-inch)
graham cracker
piecrust
- 1/2 cup whipping
cream

SERVES **6**

COOKIN' *Xpress*

- If you are in a hurry, omit steps 1 and 2. Just use 24 ounces of the prepared chocolate pudding usually found in the dairy section of the supermarket.

Make Ahead

You can prepare the pie up to a day ahead through step 3. Proceed as recipe directs in step 4 just before serving.

♦ VARIATION

For a different taste, use gingersnaps for the crust and use vanilla pudding for the filling.

1 Mix sugar, cornstarch, 1/4 cup cocoa and salt in top of a double boiler. Blend in 1/2 cup milk and yolks; stir until smooth. Stir in remaining milk.



2 Cook cocoa mixture over boiling water, stirring continually, until thickened, about 5 minutes. Remove from heat. Stir in vanilla. Cool slightly.

3 Arrange a third of banana slices in piecrust. Spoon half the chocolate mixture over bananas. Repeat layering; cover loosely. Refrigerate for 15 minutes.



4 Beat cream with an electric mixer set at high speed until soft peaks form, about 5 minutes. Top each serving with whipped cream. Garnish with remaining banana slices and cocoa.