

Banana Cream Pie

December 7th, 2025

This recipe serves: 6

Prep Time: 02:30

Cook Time: 00:30

I prefer to make single-serving tartlets, instead of a larger pie. A cream pie is thickened using some kind of starch (like flour, cornstarch, gelatin, or tapioca), and then typically heated on the stovetop. For best results, blind bake the pie crust (bake empty, then allow to cool) before adding the filling, and then cook a second time (briefly) to finish the meringue topping. The finished pies should cool at room temperature for about an hour, then spend another hour in the refrigerator to allow the pudding to fully set. This cooling time is included in the "prep time".

Ingredients:

Crust

60 Nilla wafers
1/4 cup granulated sugar
1/3 cup butter melted
4 Oz Milk Chocolate

Filling

3/4 Cup Sugar
1/3 Cup AP Flour or 3 Tablespoon Corn Starch
1/4 Teaspoon Salt
2 Cups Milk
1 Banana, mashed
3 Egg
2 Tablespoon Butter
1 Teaspoon Vanilla

Topping (Optional)

3 Egg Whites

Directions:

Crust

Preheat oven to 350° F.

Crush the Nilla Wafers until it is nothing but crumbs.

In a medium bowl, mix the Nilla Crumbs, the Sugar, and the Melted Butter.

Move a scoop of mixed Crumbs into a Tartlet pan. Press the Crumbs firmly across the bottom and up the sides of the pan, forming a Pie Crust.

Bake at 350° F for 10 minutes or until edges begin to turn golden brown.

Remove the Tartlet pans from the oven to cool.

Melt the Milk Chocolate.

Add 1 Teaspoon of melted Milk Chocolate to the Pie Crust, covering the bottom of the Pie.

Allow the Chocolate to cool.

Filling

In a small bowl, add the Eggs and beat until mixed.

In a medium pot, mix Sugar, Flour, and Salt. Add Milk and Whisk well until fully integrated.

Place over medium heat, until the mixture thickens and boils.

Remove from the heat.

Temper the Eggs by adding 1/4 Cup of the heated Milk mixture into the Eggs.

Stir well.

Add another 1/4 Cup of the heated Milk to the Egg and whisk until integrated.

Add the tempered Egg/Milk Batter back to the medium pot and whisk vigorously until fully integrated.

Return the pan to medium heat, stirring constantly for 2 minutes.

Remove from the heat.

Add the Butter and the Vanilla. Again, mix well.

Allow the Cream filling to cool.

Pour the Batter into the Pie Shells.

Topping (Optional)

Preheat oven to 350° F.

Whip the Egg Whites into a Meringue.

Spread the Meringue across the top of the Pie.

Bake at 350° F. for XX minutes, until lightly browned.