

Classic Banana Cream Pie with Homemade Custard and Fresh Whipped Cream

There's nothing quite like a slice of



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Pie Crust:

1 unbaked pie crust (store-bought or homemade)

For the Custard Filling:

1 cup granulated sugar

1/3 cup all-purpose flour

1/4 teaspoon salt

2 3/4 cups whole milk

4 large egg yolks

2 tablespoons unsalted butter

1 teaspoon vanilla extract

For Assembly:

3-4 ripe bananas, sliced

1 cup heavy cream

2 tablespoons powdered sugar

Ingredient Swaps & Notes:

Milk: Whole milk gives the richest texture, but 2% can work in a pinch.

Bananas: Use ripe but not overripe bananas to avoid browning and sogginess.

Crust: A graham cracker or vanilla wafer crust can be used for a no-bake alternative.

Whipped topping: Store-bought whipped topping can be substituted, though homemade is superior in flavor and texture.

Step-by-Step Instructions:

1. Bake the Pie Crust:

2. Make the Custard:

3. Assemble the Pie:

4. Make the Whipped Cream:

5. Serve:

Tips for Success:

Temper your eggs properly to avoid scrambling.

Press plastic wrap against the custard to prevent a skin from forming.

Don't assemble with hot custard-let it cool a bit first to keep bananas fresh.

Slice bananas just before assembling for the best color and texture.

Serving Suggestions & Pairings:

A drizzle of caramel or chocolate sauce

A cup of coffee or cold brew

Or even better, with a slice of Chocolate Chip

Banana Bread for a banana-themed dessert table!

No-Bake Oreo Cream Pie

DIRECTIONS

1. **Bake the Pie Crust:** Preheat the oven to 375°F (190°C). Line the pie crust with parchment paper and fill with pie weights or dried beans. Bake for 15 minutes, remove weights, and bake for an additional 5-7 minutes until golden. Let cool completely.
2. **Make the Custard:** In a medium saucepan, whisk together sugar, flour, and salt. Gradually add milk, whisking constantly. Cook over medium heat, stirring until the mixture thickens and boils.
3. In a separate bowl, whisk the egg yolks. Temper them by slowly adding 1 cup of the hot milk mixture, whisking constantly. Pour the tempered yolks back into the saucepan and cook for 2 more minutes, stirring constantly. Remove from heat, stir in butter and vanilla extract. Let cool slightly.
4. **Assemble the Pie:** Place a layer of banana slices on the bottom of the cooled crust. Pour half of the custard over the bananas. Add another layer of banana slices, then the remaining custard. Smooth the top and cover with plastic wrap (pressing it directly on the custard surface). Refrigerate for at least 4 hours, or overnight.
5. **Make the Whipped Cream:** In a chilled bowl, beat heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
6. **Serve:** Spread whipped cream over the pie. Garnish with extra banana slices or a sprinkle of cinnamon, if desired. Slice and serve cold!
7. **Tips for Success:** Temper your eggs properly to avoid scrambling.
8. Press plastic wrap against the custard to prevent a

skin from forming.

9. Don't assemble with hot custard-let it cool a bit first to keep bananas fresh.
10. Slice bananas just before assembling for the best color and texture.
11. Serving Suggestions & Pairings: Banana Cream Pie is delicious on its own or served alongside:
12. A drizzle of caramel or chocolate sauce
13. A cup of coffee or cold brew
14. Or even better, with a slice of : Chocolate Chip Banana Bread for a banana-themed dessert table!
15. Pair it with other crowd-pleasers like:
16. No-Bake : Oreo Cream Pie
17. Big : Family Banana Pudding
18. Brownie : Batter Dip
19. The : Best Peanut Butter Brownies
20. Storage & Leftovers: Refrigerate covered for up to 3 days.
21. Do not freeze-custard and bananas do not thaw well.
22. Best served the same day it's made, but it's still excellent the day after!
23. More Recipes You'll Love: Chocolate Chip Banana Bread
24. Final Thoughts: Banana Cream Pie is a showstopper dessert with roots in Southern tradition and diners everywhere. Whether you're hosting a dinner party or just craving something creamy and nostalgic, this pie delivers every time. Rich, fruity, and totally homemade-what's not to love?
25. If you try this recipe, let us know how it turned out in the comments, and tag @ChefManiac on social media! Don't forget to follow for more decadent classics and new favorites.

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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