

## Classic Banana Cream Pie: A Rich, Creamy, and Delicious Dessert

1 1/2 cups graham cracker crumbs



**OVEN**  
**350°F**

**TIME**  
**10-12 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Pie Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

For the Filling:

- 1/2 cup granulated sugar
- 1/4 cup cornstarch
- 1/2 tsp salt
- 2 cups whole milk
- 4 large egg yolks, beaten
- 2 tbsp unsalted butter
- 1 tsp vanilla extract
- 3 ripe bananas, sliced

For the Topping:

- 1 1/2 cups heavy whipping cream, cold
- 1/4 cup powdered sugar

Sliced bananas or chocolate shavings, for garnish

Swaps and Notes:

**Pie Crust:** A classic graham cracker crust is perfect for this pie. You can also use a shortbread or vanilla wafer crust if you prefer.

**Milk:** Whole milk works best for a rich, creamy custard. You can use 2% milk, but the custard won't be as thick.

**Bananas:** Use ripe bananas, but not overly mushy ones. They should be firm enough to hold their shape when sliced.

**Cornstarch:** The cornstarch is crucial for thickening the custard and preventing it from being too runny.

**Topping:** I recommend making your own whipped cream for the topping. It's easy to make and tastes much better than a store-bought whipped topping.

**Instructions:**

**Make the Pie Crust:**

**Prep the Oven:** Preheat your oven to 350°F (175°C).

**Combine:** In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are well moistened.

**Press into Pie Plate:** Press the mixture firmly into the bottom and up the sides of a 9-inch pie plate.

**Bake:** Bake for 10-12 minutes, or until the crust is a light golden brown. Let it cool completely.

**Make the Filling:**

**Combine Dry Ingredients:** In a medium saucepan, whisk together the sugar, cornstarch, and salt.

**Add Milk:** Gradually whisk in the whole milk until there are no lumps.

**Cook:** Cook the mixture over medium heat, stirring constantly, until it comes to a gentle boil and thickens. This will take about 5-7 minutes.

**Temper the Eggs:** In a small bowl, whisk the beaten egg yolks. Gradually pour about 1/2 cup of the hot custard mixture into the egg yolks, whisking constantly. This tempers the eggs so they don't scramble.

**Return to Pot:** Pour the tempered egg mixture back into the saucepan with the rest of the custard.

**Cook for another 2 minutes,** stirring constantly, until the custard is thick.

## DIRECTIONS

1. **Make the Pie Crust::** Prep the Oven: Preheat your oven to 350°F (175°C).
2. **Combine:** In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are well moistened.
3. **Press into : Pie Plate:** Press the mixture firmly into the bottom and up the sides of a 9-inch pie plate.
4. **Bake:** Bake for 10-12 minutes, or until the crust is a light golden brown. Let it cool completely.
5. **Make the Filling::** Combine Dry Ingredients: In a medium saucepan, whisk together the sugar, cornstarch, and salt.
6. **Add : Milk:** Gradually whisk in the whole milk until there are no lumps.
7. **Cook:** Cook the mixture over medium heat, stirring constantly, until it comes to a gentle boil and thickens. This will take about 5-7 minutes.
8. **Temper the : Eggs:** In a small bowl, whisk the beaten egg yolks. Gradually pour about 1/2 cup of the hot custard mixture into the egg yolks, whisking constantly. This tempers the eggs so they don't scramble.
9. **Return to : Pot:** Pour the tempered egg mixture back into the saucepan with the rest of the custard. Cook for another 2 minutes, stirring constantly, until the custard is thick.
10. **Add : Butter and Vanilla:** Remove the saucepan from the heat. Stir in the butter and vanilla extract until they are fully incorporated.
11. **Assemble:** Arrange the sliced bananas in a single layer over the cooled pie crust. Pour the warm custard over

the bananas, spreading it evenly.

12. **Chill:** Cover the pie with plastic wrap, pressing it directly onto the surface of the custard to prevent a skin from forming. Refrigerate for at least 4 hours, or until the filling is firm.
13. **Make the Topping:: Whip the Cream:** In a separate chilled bowl with a chilled whisk attachment (or using a hand mixer), beat the cold heavy whipping cream until soft peaks form. Slowly add the powdered sugar and vanilla extract and continue to beat until stiff peaks form.
14. **Top the : Pie:** Gently spread the whipped cream over the chilled pie.
15. **Tips for Success: Don't Stop Stirring:** When you're cooking the custard, it's crucial to stir constantly to prevent lumps from forming and to keep the bottom from burning.
16. **Temper the : Eggs:** Tempering the egg yolks is a key step. Don't skip it! It ensures a smooth, creamy custard.
17. **Let : It Cool:** This pie needs a full 4 hours to chill and set up properly. Don't try to rush it, or the filling will be too soft.
18. **Use : Fresh Bananas:** The flavor of fresh, ripe bananas is what makes this pie so good.
19. **Serving Suggestions and Pairings:** This Banana Cream Pie is a complete dessert on its own, but it pairs beautifully with a simple garnish of fresh banana slices or some chocolate shavings. For another great crowd-pleasing dessert, you might also like my recipe for [This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas](#).
20. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
21. **Calories:** Approximately 450 per slice
22. **Protein:** 8g
23. **Fat:** 25g
24. **Carbohydrates:** 50g
25. This is a rich and decadent dessert, so it's best enjoyed as an occasional treat.

## SWAPS & NOTES

**Pie Crust:** A classic graham cracker crust is perfect for this pie.

You can also use a shortbread or vanilla wafer crust if you prefer.

**Milk:** Whole milk works best for a rich, creamy custard.

You can use 2% milk, but the custard won't be as thick.

## TIPS FOR SUCCESS

**Don't Stop Stirring:** When you're cooking the custard, it's crucial to stir constantly to prevent lumps from forming and to keep the bottom from burning.

**Temper the Eggs:** Tempering the egg yolks is a key step.

It ensures a smooth, creamy custard.

**Let It Cool:** This pie needs a full 4 hours to chill and set up properly.

