

banana cream pie

<https://www.agoramores.com/food/recipes/pies/banana-cream-pie>

Tags: food · recipes · pie-recipes

Related

pie-recipes

- [pies](#)
- [shoofly pie](#)
- [pate sucree](#)
- [blueberry pie](#)
- [chess pie](#)
- [fruit galette](#)

recipes

- [stroopwafels](#)
- [cakes](#)
- [anzac biscuits](#)
- [apple pie](#)
- [cherry pie](#)
- [custard pie](#)

food

- [Central Ohio U Pick Farms](#)
- [Columbus Farmers Market Seasons](#)
- [Re hydrated textured soy protein](#)
- [Cream sauces, milk solids](#)
- [Sugar](#)
- [Lemon juice](#)

Banana Cream Pie

Sliced banana under a vanilla pastry cream in a baked shell, with whipped cream over. It is the archetype of the American diner cream pie, and the whole family — banana, [coconut](#), [chocolate](#), butterscotch — is the same pastry cream with one thing changed.

Learn the pastry cream and you have all four.

What makes it work

- **Pastry cream must boil, and boil while whisking.** Egg yolks contain amylase, an enzyme that digests starch and would turn the filling to liquid overnight. Boiling for two full minutes destroys it. A cream pie that is soup the next morning was not boiled long enough — this is the single most useful fact in this folder.
- **Strain it.** Every professional pastry cream goes through a sieve.
- **Press cling film onto the surface** while it cools, or it skins.
- **Toss the banana slices in lemon juice** and bury them completely in cream. Exposed banana browns within an hour.
- **Assemble the day it is served.** Banana degrades the filling around it.

Ingredients

One 23 cm pie. Serves 10.

- 1 blind-baked shell — [all-butter pie crust](#)

Pastry cream:

- 600 ml whole [milk](#)
- 150 g granulated sugar
- 50 g [cornstarch](#)
- 6 egg yolks
- 4 g fine salt
- 60 g unsalted butter
- 2 tsp vanilla — see [Pure vanilla extract](#)

Assembly:

- 3 ripe but firm bananas
- 1 tbsp [lemon juice](#)
- 400 ml double cream
- 40 g powdered sugar
- shaved chocolate or toasted [coconut](#), to finish

Method

Blind bake and cool the shell.

Warm the milk. Whisk the sugar, cornstarch, salt and yolks in a bowl until pale. Pour the hot milk in slowly, whisking, then return everything to the pan.

Cook over medium heat, whisking constantly and getting into the corners, until it thickens and begins to bubble. **Boil two full minutes**, still whisking.

Off the heat, whisk in the butter and vanilla. Strain into a bowl, press cling film onto the surface, and chill until cold, at least three hours.

Slice the bananas 5 mm thick and toss with lemon juice. Layer half in the shell, spread half the pastry cream over, then the rest of the banana, then the rest of the cream.

Whip the double cream with the powdered sugar to soft peaks, pile it on, and finish with chocolate or

coconut.

Chill one hour before serving.

Notes

- **Banoffee** is the British relative: a biscuit base, dulce de leche, banana and cream, with no pastry cream and no baking. See [alfajores](#) for how to make the caramel.
- **Keeps two days refrigerated** at the outside; the bananas set the limit.

Elsewhere on the site

Method and theory: [Pie and tart recipes](#) · [pies and tarts](#) · [eggs](#)

Nearby: [coconut cream pie](#) · [chocolate cream pie](#) · [french silk pie](#)