

Banana Split Pie

Graham Cracker Crust

1 ¼ cups sugar
1/3 cup cornstarch
1/3 cup Hersheys cocoa
¼ teaspoon salt
2 ½ cups Hudson Valley Fresh Milk
2 egg yolks, slightly beaten
3 tablespoons butter
1 teaspoon vanilla extract
2 medium bananas sliced

1 pint heavy cream
3 tablespoons sugar
Whip together until firm peaks form.

In medium saucepan stir together sugar, cornstarch, cocoa and salt. Blend milk and egg yolks; gradually stir into sugar mixture. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir over low heat 3 minutes. Remove from heat, blend in butter and vanilla. Press plastic wrap directly onto filling; cool about 20 minutes. Arrange banana slices over bottom of crust. Pour filling over bananas; press plastic wrap onto filling. Refrigerate 3 to 4 hours.

Remove plastic wrap, top pie with dollops of whipped cream.
Serving size 8