

Re: Banana cream pie

Ethel Yotka <yeddhug22@earthlink.net>

Sat 4/17/2004 9:24 PM

To: shari hamill <shari.hamill@itex.net>

Yup I did it right away so I wouldnt =orget. Love Ya Mom

----- Original Message -----

From: [shari hamill](#)**To:** [Ethel Yotka](#)**Sent:** Friday, April 16, 2004 =1:40 AM**Subject:** Re: Banana cream =ie

Thank you, what did you do it when I =ung up? Love you....ME :)

----- Original Message -----

From: [Ethel Yotka](#)**To:** [shari hamill](#)**Sent:** Thursday, April 15, =004 11:15 PM**Subject:** Banana cream =ie

9-inch baked pie shell

2/3 c. sugar

1/4 c. cornstarch

1/2 tsp. salt

3 c. milk

4 egg yokes

1 Tbl plus 1 tsp. =anilla

2 Tbl butter

Mix sugar, cornstarch and salt in =aucepan. stir in milk gradually. Cook over medium heat stirring constantly =ntil mixture thickens. Boil and stir one minute longer. Stir at least =alf of the mixture gradually into egg yolks. Blend into the mixture in =aucepan. Boil and stir one minute more. Remove from heat stir in margarine and =anilla. Let cool for about 10 minutes. Put bananas in bottom of baked pie =hell and put mixture on them. Refrigerate