

## Pies, Pastry & Desserts

### Pies

#### **BANANA CREAM PIE**

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1 baked pie shell (9-inch)  
3 medium bananas  
1 large lemon for juice  
1 teaspoon vanilla  
2 tablespoons butter  
3 egg yolks, beaten

1 can Eagle brand sweetened  
condensed milk  
1 $\frac{2}{3}$  cups water  
3 tablespoons cornstarch  
Whipped cream or Cool-Whip

Dissolve cornstarch and water in a heavy saucepan. Add sweetened condensed milk and beaten egg yolks. Heat and stir until it thickens and bubbles. Remove from heat and stir in vanilla and butter. Cool slightly. Squeeze lemon juice in small bowl and slice two of the bananas and dip them into the lemon juice and drain. Save the juice. Arrange bananas on bottom of pie shell and pour the filling on top. Cover and chill until it sets; about four hours. Spread top with whipped cream and slice the other banana, dip in lemon juice, drain and garnish the top of the pie. Be sure you refrigerate any leftovers, if there are any!

#### **BLACKBERRY PIE**

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*Cindy Fox Lensing*

5 cups blackberries  
 $\frac{3}{4}$  cup sugar  
1 tablespoon cornstarch  
 $\frac{1}{8}$  teaspoon salt  
2 tablespoons butter

1 box Pillsbury All Ready pie  
crust (2 pie crusts)  
1 tablespoon milk  
1 tablespoon sugar

Wash and drain berries. Follow directions on pie crust box. Put one crust in 9 inch square baking dish. Put berries in dish. Combine  $\frac{3}{4}$  cup sugar, cornstarch, and salt. Sprinkle mix over berries. Dot with butter. Place top crust over berries. Seal. Cut slits in crust. Brush with milk and sprinkle with sugar. Bake at 425° for 30 minutes or until crust is brown.