

Banana Cream Pie with Chocolate Lining

Makes 2 small pies

"How can you resist this decadent pie that is a graham cracker crust lined with bittersweet chocolate and filled with a custardy banana filling? And after two hours in the fridge, this pie gets even better when topped with vanilla whipped cream."

INGREDIENTS:

185 mL	graham cracker crumbs	80	mL white sugar
30 mL	butter, melted	1	egg
15 mL	brown sugar	30	mL cornstarch
		15	mL vanilla
1	square bittersweet chocolate	1	banana
15 mL	heavy whipping cream	10	mL lemon juice
250 mL	low-fat milk		
		250	mL whipped topping

DIRECTIONS:

1. Preheat the oven to 375 degrees F. Combine the graham-cracker crumbs with the butter and brown sugar in a medium bowl, and stir well. Transfer the mixture to a pie plate, and pat it evenly along the bottom and sides.
2. Bake the crust for 5 to 7 minutes, or until edges darken slightly. Let the crust cool.
3. Melt the chocolate with the 1 tablespoon cream over simmering water in the top of a double broiler or in a heat proof bowl set on top of a saucepan. Whisk the chocolate and cream until they form a smooth liquid. Take the pan off the heat, and spoon the chocolate mixture onto the graham-cracker crust. Let the chocolate cool for at least 15 minutes.
4. Meanwhile, make the filling. Heat the milk in a heavy bottomed saucepan. When the milk is just about to boil, take the pan off of the heat.
5. In a medium bowl, whisk together the sugar, eggs, and cornstarch. Slowly add the hot milk to the bowl, whisking constantly. Then transfer the mixture to the saucepan.
6. Whisking constantly, bring the mixture to a boil over medium heat, and continue whisking while it boils for 3 minutes. Take the pan off the heat, and add the 15 mL vanilla. Let the filling cool for 20 minutes. (to cool, transfer to a metal bowl and stir constantly 5 minutes)
7. Slice the banana, and toss them with the lemon juice. Lay the banana slices on the chocolate lined crust. Pour the filling over and chill the pie for at least 2

hours.

8. Top the pie with $\frac{1}{2}$ the whipped topping.