

Sugar Free Banana Cream Pie

Ingredients

9 inch pie crust (already baked)
1 1/4 cups Equal (30 packets)
7 tablespoons cornstarch
2 1/2 cups 2% milk
2 large egg yolks
3 ripe bananas coarsely chopped
2 teaspoons lemon juice
8 oz frozen fat-free whipped topping, thawed
1/4 teaspoon salt

Directions

Combine Equal, cornstarch, and salt in medium size saucepan. Whisk in milk until smooth. Heat to boiling over medium-high heat, whisking constantly. Boil and stir 1 minute or until thickened.

Beat egg yolks in a small bowl until smooth. Stir about 1/2 cup hot milk mixture into eggs. Whisk egg mixture back into milk mixture in sauce pan. Cook over low heat whisking constantly, 30 to 60 seconds. Remove from heat and let stand 5 minutes.

Toss bananas and lemon juice then fold into mixture. Spoon into pie shell. Refrigerate 2 to 3 hours. Spread whipped topping over filling. Refrigerate until ready to serve.

Makes 1 - 9" pie