

Banana Cream Pie

Adapted from SCDRecipe.com, this pie is sweet, rich and creamy.



Little helper butters the pie pan.



Fluffy filling



Unbaked crust



The crust is baked.



After the filling was cooked



Crust:

- 1/2 c. honey
- 1 egg
- 2 c. almond flour
- 2 tsp. legal vanilla (vanilla, alcohol, and water)
- 1/2 mashed speckled banana

Mix all crust ingredients together and spread into a buttered pie dish. Bake for 20-25 minutes at 350 degrees or until golden brown. Crust will partially flatten as it bakes. Set aside.

Filling:

- 1/4 c. honey
- 1 egg
- 3 or 4 speckled bananas
- 1/2 tsp. legal vanilla
- 1 tsp. lemon juice

Mix all filling ingredients in a food processor until smooth and fluffy. Pour into a saucepan and cook over medium heat, stirring constantly, until thickened and bubbling. Pour into the crust and refrigerate for about two hours before serving. Garnish with pecans if desired.