
Banana Pudding Pie

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 6 hours 25 minutes

1 box (12 ounce) vanilla wafers, divided

1/2 cup butter, melted

2 large bananas, sliced

Vanilla Cream Filling (see recipe under "Sauces/ Fillings")

4 egg whites

1/2 cup granulated sugar

Preheat the oven to 350 degrees.

Set aside 30 vanilla wafers. Pulse the remaining wafers in a food processor eight to ten times or until coarsely crushed (The yield should be about 2-1/2 cups). Stir together the crushed vanilla wafers and butter until blended. Firmly press on the bottom, up the sides and onto the lip of a nine-inch pie plate.

Bake in the preheated oven until lightly browned, 10 to 12 minutes. Transfer to a wire rack. Let cool for 30 minutes or completely cool.

Arrange the banana slices over the bottom of the crust.

Prepare the Vanilla Cream Filling. Spread half of the hot filling over the bananas. Top with 20 vanilla wafers. Spread the remaining hot filling over the vanilla wafers. (The filling will be about one-quarter-inch higher than the top edge of the crust.)

Beat the egg whites at high speed with an electric mixer until foamy. Add the sugar, one tablespoon at a time, beating until stiff peaks form and the sugar dissolves. Spread the meringue over the hot filling, sealing the edges.

Bake in the preheated oven until golden brown, 10 to 12 minutes. Remove from the oven. Let cool for one hour on a wire rack or until completely cool. Coarsely crush the remaining 10 vanilla wafers and sprinkle over the top of the pie.

Chill for four hours.

Store the leftovers in the refrigerator.

Dessert

Per Serving (excluding unknown items): 189 Calories; 12g Fat (54.3% calories from fat); 2g Protein; 20g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 147mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fruit; 2 1/2 Fat; 1 Other Carbohydrates.