



2024 Illinois State Fair  
Award- Winning  
PEANUT BUTTER BANANA  
CREAM PIE





## 2024 Illinois State Fair Award-Winning PEANUT BUTTER BANANA CREAM PIE

### **Crust**

1 ¼ cup All Purpose Flour  
¼ tsp Salt  
8 Tbsp Cold Butter, cubed  
¼ cup Ice Water  
For the Finish  
Fresh Whipped Cream  
Fresh Banana Slices  
Chopped Toasted Peanuts

### **Filling**

2 cups Milk  
½ cup Heavy Cream  
¾ cup Creamy Peanut Butter  
½ cup Brown Sugar, packed  
¼ cup Granulated Sugar  
⅓ cup Cornstarch  
¾ tsp Salt  
2 Large Eggs  
3 Large Egg Yolks  
2 Tbsp Butter  
2 tsp Vanilla  
4 Bananas, peeled and sliced  
(medium sized)

**CRUST:** Cut the cold butter into the flour and salt mixture. Make a well in the middle of the flour mixture and add the water. Mix until combined. If the dough is too dry add more water a little at a time until it is just hydrated. Form the dough into a disk and wrap tightly in plastic wrap. Refrigerate for at least 30 minutes before using.

Preheat oven to 425° F. Roll out the dough and place it into a 9-inch pie pan. Dock the dough. Add parchment paper and pie weights. Bake for 15-17 minutes or until the edges are set. Remove the crust from the oven and remove the pie weights.

Return the crust to the oven and bake for an additional 10-12 minutes, or until the crust is evenly golden brown and fully baked. Let the crust cool completely. Brush the bottom of the cooled crust with an egg-white wash.

**FILLING:** In a medium pot bring the milk, cream, and peanut butter to a simmer over medium heat, stirring occasionally to help the peanut butter melt evenly. In a bowl, whisk together both sugars, cornstarch, and salt to combine. Add the eggs and yolks and whisk well to combine.

When the mixture comes to a simmer, pour about ¼ into the egg mixture, whisking vigorously, and return it to medium-low heat. Heat over medium-low heat, stirring occasionally, until the mixture thickens, and large bubbles break the surface.

Remove from the heat and stir in the butter until it is melted, and the pudding is smooth. Add the vanilla. Strain the pudding through a sieve to remove any lumps. Spread it into an even layer in the blind baked pie crust and place plastic wrap on the surface of the pudding. Chill until set, about 1.5-2 hours.

**FOR THE FINISH:** When ready to serve, place the bananas in an even layer on top of the chilled pie filling. Decorate the top of the pie with fresh whipped cream and garnish with additional banana slices and chopped toasted peanuts.

*Joanna Gunderson, Springfield, IL*