

# BASIC CREAM PIE: CHOCOLATE, COCONUT OR BANANA

## Ingredients:

### **Crumb Crust**

250 mL graham wafer crumbs  
5 mL sugar  
60 mL soft margarine

1. Preheat oven to 375 F. Thoroughly mix graham wafer crumbs, sugar and margarine. Set aside 25 mL of crumb mixture for topping.
2. Press remaining crumbs against bottom and sides of pie pan (2 – 13 cm or 1 reg. size pie plate). Bake at 375 F for 5 minutes or until browned. Cool.

### **Cream Filling**

30 mL cornstarch  
75 mL sugar  
f.g. salt  
250 mL milk  
1 egg  
7 mL margarine  
2 mL vanilla



| <b>Chocolate Cream Pie</b>                                   | <b>Banana Cream Pie</b>   | <b>Coconut Cream Pie</b>                                    |
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| Add 2 squares of chopped semi-sweet chocolate with the milk. | Once shell and filling have cooled, layer 1 sliced banana on shell before pouring on cooled filling | Fold in 75 mL coconut to filling with margarine and vanilla |

## Method:

1. Prepare double boiler – bottom pot filled ½ full with water and place on med-high heat. Stack second pot on top.
2. In top of double boiler, mix well cornstarch, sugar and salt.
3. Gradually stir in milk. Cook until thickened, stir constantly for 5 minutes or until boils.
4. In a small bowl, beat egg and add part of hot mixture to warm up. Blend well. Return warm egg mixture gradually to the mixture on the double boiler. Stir constantly for 2 minutes.