

Banana Butterscotch Pie

$\frac{3}{4}$ c. firmly packed brown sugar	
2 eggs or 3 egg yolks	1 T. butter
$\frac{1}{3}$ c. flour	1 t. vanilla
$\frac{1}{4}$ t. salt	2-3 large, ripe bananas
2 c. milk	1 baked 9" pie shell

In saucepan mix brown sugar, flour and salt. Add 1 cup of milk; mix smooth. Bring to a boil over medium heat, stirring briskly. Let boil until smoothly thickened, about 2 minutes. Remove from heat. With fork, beat eggs or egg yolks with remaining 1 cup milk gradually stir into hot mixture then put back over heat and boil 1 minute, stirring, or until mixture
(over)

thickens a bit more. Remove from heat, stir in butter and vanilla; cover and cool. Slice bananas in bottom of pastry shell; pour filling over bananas; chill. Shortly before serving top with meringue, brown quickly in hot oven; or top with whipped cream.