Banana Cream Pie

¾ cup + 2 Tablespoons sugar

¼ cup + 2 Tablespoons cornstarch

1/8 teaspoon salt

3 cups half & half

3 egg yolks

2 Tablespoons butter, cut up

2 teaspoons vanilla

2 bananas

Combine sugar, cornstarch and salt in saucepan.

Whisk in egg yolks and milk.

Heat on medium 5 minutes or until thickened – stirring constantly.

Continue cooking 1 minute longer.

Remove from heat and whisk in butter.

Add vanilla.

Pour filling into crust and cover with plastic wrap.

Cool to room temperature.  (6 hours)

Slice bananas and arrange on top.

Top with whipped cream and refrigerate until serving.