Caramelized Banana Pie

1 1/2 cups flour

1/2 teaspoons salt

4 Tablespoons butter

1/4 cup shortening

1/4 cup water

1 pound ripe bananas

2 eggs + 1 yolk

1/4 cup whole milk

14 ounce can condensed milk

1 teaspoon vanilla

3 Tablespoons sugar

Whisk together flour and 1/4 t. salt.  Make a well in the center.

Combine butter, shortening and water.  Simmer until solids are melted.

Pour liquid into flour well and combine with a silicone spatula.

Form into a 6 inch disk and cover it with plastic wrap.

Place another sheet of wrap on the top and roll to a 12" circle.

Transfer dough to a pie plate and crimp the edges.

Press foil onto crust and fill with pie weights.

Bake 20 minutes at 375.

Remove weights and foil, bake 12-15 min. longer.

Slice bananas into 1/4" rounds.

Fill cooled pie crust with a layer of banana slices.

Add remaining banana slices, eggs, yolk, milk, condensed milk, vanilla and 1/4 t. salt to blender.

Process 15 seconds.

Pour mixture into pie crust.  Do not overfill.

Place pie on a baking sheet and reduce oven to 325.

Bake pie 55-65 minutes or until lightly browned at edges.  Cool.

Sprinkle surface with sugar.

Caramelize sugar with a butane torch.

Serve with whipped cream.