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Strawberry Banana Cream Pie

Ingredients:

Single crust
1/2 cup sugar
2 tbsp cornstarch
1/4 tsp salt
4 egg yolks
2 cups milk
1 1/2 tsp vanilla
16 oz sliced strawberries
1 Large banana.

Directions

In a medium sauce pan combine your sugar, cornstarch, and salt. In a separate bowl mix together your egg yolks and milk. Stir in a small amount of your milk/yolk mixture into your dry ingredients. Put over medium heat and gradually add the rest of your milk/yolk mixture. Stir constantly until it thickens and comes to a boil. Then remove from heat. Prepare your 1 1/2 tsp of vanilla extract and stir into your thickened cream. Stir until everything is combined together well. Grab your cooled pre-baked pie shell. Layer the bottom with strawberries, leaving about 6-8 slices for a garnish. Pour a layer of cream over your strawberries. Scatter a layer of banana slices over your creamed berries. Use the rest of your cream to cover the bananas and any strawberries mounding out. Place your left over strawberries and a few slices of bananas however you'd like over the top of your pie. Cover and place in the refrigerator until fully chilled. Serve and enjoy.