Peanut Butter Banana Cream Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		crust
6	ounces	vanilla wafer
6	tablespoons	chilled unsalted butter - 1/2" cubes
2	tablespoons	sugar
		Filling
1/3	cup	sugar
1 1/2	tablespoons	cornstarch
1/8	teaspoon	salt
1	cup	heavy whipping cream
1/2	cup	whole milk
2	large	egg yolk
1		vanilla bean - split lengthwise
1	tablespoon	unsalted butter
4		firm and ripe bananas - peeled
3	tablespoons	orange juice
		pb layer
3	ounces	cream cheese - room temp
1/2	cup	powdered sugar
1	teaspoon	vanilla extract
1/3	cup	creamy peanut butter
23	cups	heavy whipping cream - chilled
		peanut brittle - coarsely chopped

Crust: Preheat oven to 350. Combine all ingredients in processor; blend until mixture resembles moist crumbs, about 1 minute. Tranfer to 9 inch glass pie dish and press mixture onto bottom and up sides of dish. Bake until golden brown, about 12 minutes. Remove from oven and press with back of spoon if puffed. Cool completely.

Filling: Whisk sugar, cornstarch, and salt in heavy med saucepan until no lumps remain. Gradually whisk in cream, then milk. Add yolks and scrape in seeds from vanilla bean; whisk to blend. Cook over med heat, whisking constantly, until pudding thickens and boils, about 5 minutes. Add butter and stir until melted. Spread warm pudding in cooled crust. Chill until filling is cool, about 1 hour.

Thinly slice 3 bananas on diagonal. Combine slices and 2 tbspns orange juice in medium bowl; toss to coat. Transfer slices to paper towels and pat dry. Arrange in single layer over pudding to cover completely.

PB layer: Beat cream cheese and powdered sugar until smooth. Beat in vanilla then peanut butter. Beat cream in another bowl until firm peaks form. Fold large spoonfuls of cream into pb mixture to looses, then fold in remaining cream in 2 additions. SPread evenly over bananas. Chill at least three hours.

Thinly slice remaining banana on diagonal and toss with 1 tbspn orange juice, then pat dry. Arrange slices around top edge of pie. Sprinkle brittle over bananas if desired, then serve,