



Banana Pudding

SERVES: 4-6

PREP TIME: 45 MINUTES

OVEN TEMP: 325

COOK TIME: 15-20 MINUTES

INGREDIENTS

3/4 cup + 2 tbsp. Sugar
2 cups Milk, warmed
3 medium Bananas
1/4 tsp. Salt

2 eggs, separated
1/3 cup Flour
1 1/2 tsp. Lemon Juice
Small box of Vanilla Wafers

DIRECTIONS

Sift sugar, salt and flour. Place milk on double boiler or in pot on low heat. Gradually add dry ingredients into milk, cook for 15 minutes stirring constantly until thick then occasionally stir.

Stir in egg yolks, return to double boiler. Stir and cook for 2 minutes. Add lemon juice. Let cool.

Line 8x8 casserole dish with vanilla wafers. In lined dish, put alternating layers of vanilla wafers, bananas and custard. Finish with custard. Make meringue using two egg whites and 2 tablespoons of sugar. Beat on medium to high speed until stiff peaks form. Gently spread over pudding.

Bake in oven at 325 degrees for 15 to 20 minutes.

Note: Be sure your custard mixture gets hot enough to thicken. I had to take my mixture out of the double boiler and into a pot for it to thicken

