

Banana Pudding

Ingredients

- 2 cups sugar
- 1/4 tsp salt
- 4 tbsps flour
- 3 cups milk
- 2 eggs
- 1/3 stick butter
- 1 tsp vanilla
- bananas
- Vanilla Wafers
- 3 egg whites
- 1/4 tsp cream of tartar
- 1/2 tsp vanilla
- 6 tbsps sugar

Summary

Yield: 0

Source: Liza, Terrie

Prep Time: 20 minutes

Category: Desserts

Cuisine: American

Tags: pudding, Banana

Instructions

Mix sugar, salt, flour well; add 1 cup milk. Beat in two eggs, then add rest of milk. Bring to a boil stirring constantly. When mixture becomes thick, add butter and vanilla. Pour mixture over baking dish that has been layered with bananas and vanilla wafers.

For Meringue: Beat 3 egg whites with 1/4 teaspoon cream of tartar and 1/2 teaspoon vanilla until soft peaks form. Gradually add 6 tablespoons of sugar, beating until stiff peaks form and all sugar is dissolved. Spread on pudding, making sure the meringue touches the edge of the pan or vanilla

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wafers if they are lining the pan. (This keeps the meringue from pulling away from the edges while baking)
Bake on 350° about 12 to 15 minutes until meringue is golden. Cool.

Notes

?This recipe was submitted by Liza Hutchins Kay.