

**Cleveland County Kitchen
May 2021
Food of the Month – Milk
Chef – Sandy Hudson**



Banana Pudding

Ingredients

- ¾ cup sugar, divided
- 1/3 cup flour
- Dash salt
- 3 eggs, separated
- 2 cups milk
- ½ tsp. vanilla
- 45 Nilla Wafers, divided
- 5 bananas, sliced

Instructions

1. Preheat oven to 350°.
2. Mix ½ cup sugar, flour and salt in top of double boiler. Blend in 3 egg yolks and milk.
3. Cook uncovered over boiling water 10 to 12 minutes or until thickened, stirring constantly.
4. Remove from heat; stir in vanilla.
5. Reserve 12 wafers for garnish. Spread small amount of custard on bottom of 1-1/2 quart baking dish. Cover with layers of 1/3 each of the remaining wafers, bananas and remaining custard. Repeat layers 2 times.
6. Beat egg whites on high speed of mixer until soft peaks form. Gradually beat in remaining sugar until stiff peaks form.
7. Spread over custard, sealing well to edge of dish.
8. Bake 15 to 20 minutes or until lightly browned.
9. Cool slightly. Top with reserved wafers just before serving.

Yield: 12 servings, 2/3 cup each

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