

Banana Pudding

Recipe by "Dot" - handed down to me by Louise Wimberly

Ingredients:

pudding:

1 c. Sugar

1-5 Tablespoons Flour

3 Eggs, separated

1 teaspoon Vanilla

2 Tablespoons Butter

1- 3 Bananas, sliced*

1 pkg. Vanilla Wafers

Meringue:

3 Egg whites

6 to 7 Tablespoons Sugar

1/2 teaspoon Vanilla

Directions:

Scald** the milk in top of a double boiler. Mix flour and sugar together and add it to the hot milk, all at once, stirring constantly. (Use as much flour as needed for the desired thickness.)

Turn off the heat. In a small bowl, beat egg yolks. Add a small amount of the hot mixture to the yolks until yolks are hot. Return the yolk mixture to boiler with the flour mixture and cook until thickened, stirring constantly.

Turn off heat and add butter and vanilla. Start with a layer of Vanilla Wafers on the bottom of a 3-quart deep casserole dish. Add a layer of ripe sliced bananas, then top with a layer of pudding. Repeat the layers until all pudding is used – ending with a layer of pudding.

To make the meringue, beat the egg whites and sugar until stiff peaks form. Add vanilla, blending well. Pile onto pudding and bake in the oven at 375 degrees until the meringue is golden brown.

*To keep your bananas from browning, slice them into a bowl. Squeeze fresh lemon juice over them, and gently stir to cover all of the slices. You can also dip them in a mild Fruit Fresh solution.

**To scald milk: Scalding is not 'burning' milk. It means to bring it to a temperature of 170 degrees.