

## *Banana Custard*

**1 CUP EVAPORATED MILK**  
**1 CUP WATER**  
**1/3 CUP SELF-RISING FLOUR**  
**1/2 CUP GRANULATED SUGAR**  
**3 EGG YELLOWS**  
**1 CUP MASHED RIPE BANANAS**



In a glass batter bowl combine flour & sugar and whisk well. Add milk and water-whisk. Add egg yellows-whisk. Now add mashed bananas-whisk. Place in microwave for 3 minutes on high. Take out mix well making sure to whisk bottom and sides of bowl. Place back into microwave and put on 1-minute intervals until thick and creamy.

Cool in shallow dishes.

*USES: Use as a filling in between cake layers or in a banana cream pie. (Cool filling before adding sliced bananas if applicable)*

*Option: Can use 3 Tbsp. cornstarch in place of flour.*