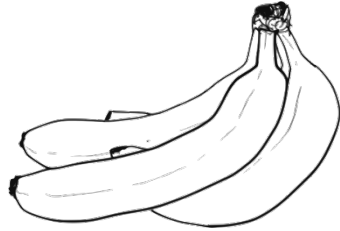


Banana Custard

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



Add flour and sugar to an 8-cup glass batter bowl, whisk well. Add milk, water, and egg yolks-whisk. Add mashed bananas-whisk. Cook in microwave 3 minutes on high. Remove, mix well, making sure to whisk bottom and sides of bowl releasing any flour that may have settled. Put back in microwave and cook on 1-minute intervals until thick and creamy. Do not stop cooking until the custard thickens. It will not thicken while cooling. 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.