

Banana Pudding

PUDDING: 1 BOX VANILLA WAFERS
 1/2 CUP SUGAR 4 RIPE BANANAS
 1/3 CUP FLOUR 2 1/4 CUPS WHOLE MILK
 DASH SALT 4 EGG YELLOWS
 1/4 STICK SALTED BUTTER
 1 TSP. VANILLA

TOPPING:
 4 EGG WHITES (ROOM TEMP)
 1/4 CUP SUGAR
 1/4 TSP. CREAM OF TARTER

Preheat the oven to 350 degrees.

Pudding: In a glass batter bowl add sugar, self-rising flour, and dash of salt. Whisk ingredients well. Add egg yellows & milk-Whisk well. Microwave on high 3 minutes. Take pudding out of microwave and whisk making sure to whisk flour off bottom of batter bowl. Put back in microwave for 2-3 more minutes until thick and creamy. Take out and add 1/4 stick of butter and 2 tsp. of vanilla flavoring. Whisk well.

Start Meringue Topping while microwaving:

Add egg whites, sugar, & cream of tartar mix on low speed 3 minutes. Turn up to highest speed. Beat on high for 3-4 minutes till stiff peaks form. **Layer:** Pudding, wafers, sliced ripe bananas (thin) rest of pudding then meringue. Bake in oven for 20 minutes. Delicious!!

CAUTION: *Meringue is raw eggs make sure you bake this in the oven.*