

Banana Pudding

pudding:

1/2 CUP SUGAR

1/3 CUP SELF-RISING

FLOUR

DASH OF SALT

4 EGG YOLKS

2 1/4 CUP MILK

1/4 STICK SALTED

BUTTER

1 TSP. VANILLA

In a glass 8 cup batter bowl, add sugar, self-rising flour, and dash of salt. Whisk ingredients well. Add egg yellows and milk, whisk well. Microwave on high 3 minutes. Take out, whisk making sure to whisk flour off bottom and sides of bowl. Continue microwaving on 2-minute intervals until thick and creamy. Take out and add butter and vanilla, whisk well. *Pudding works best on the thin side or pudding can be dry.*

Meringue:

4 EGG WHITES (ROOM TEMP)

1/4 CUP SUGAR MIXED WITH 2 TSP. CORN STARCH

1/2 TSP. CREAM OF TARTER

Preheat the oven to 325 degrees. Add egg whites to a clean dry mixing bowl. Use stainless steel if available. Mix whites on high speed until they begin to foam. Add cream of tartar and gradually add sugar/starch mixture while beating on high. Beat until stiff peaks form (do not over beat). Should be ready within 3 minutes.

Layer in Serving Bowl:

BOX OF NABISCO NILLA WAFERS 4 RIPE BANANAS

Half of Pudding, 3/4 box of wafers, bananas (sliced thin), rest of pudding, top with meringue. Close edges of dish completely with meringue. Place remaining cookies around edge of dish. Pour crumbs left in cookie bag on top. Bake in oven for 25 minutes. Delicious!!