

RECIPE

Sarah's Banana Pudding

My mom always made this for neighborhood and church cook-outs, since they were the only dessert my dad liked and it was always a crowd pleaser!



INGREDIENTS

1 - 11 oz. box vanilla wafers
3-4 bananas sliced
16 oz. whipped cream
PUDDING INGREDIENTS:
½ cup sugar
2 tablespoons cornstarch
1 tablespoon flour
¼ teaspoon salt
2 cups milk
3 or 4 egg yolks, slightly beaten
2 tablespoons butter or margarine, optional
1 teaspoon vanilla



PREPARATION

Being by making the pudding!

- In 2- or 2 ½ - qt. Mixing bowl or casserole, combine sugar, cornstarch, flour, and salt. Stir in milk. Microwave on High for 7 to 10 minutes, or until thickened, stirring every 3 minutes.
- Stir about ½ cup mixture into yolks. Add back to the mixture in the casserole dish, stirring well. Microwave 1 to 2 minutes, or until thick. Stir in butter. Cool slightly and stir in vanilla. Cover to prevent skin from forming.
- This can also be used as a pie filling, and the egg whites can be mixed with extra sugar to make meringue to go on top of your pie!
- In a trifle bowl begin by layering the bottom with vanilla wafers, following with sliced bananas. Then pour your pudding over top. Continue layers until your dish is filled. Top with whipped topping and crushed wafers, and any remaining banana slices!

MIX IT UP

- Use a layer of chocolate brownies on the bottom.
- Top with toasted coconut.
- Serve in Parfait Glasses.

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