

Southern Banana Pudding

Ingredients

1/2 c Flour
1 c Sugar
0 ds Salt
4 c Milk
4 Egg Yolks
1 1/2 t Vanilla Extract
3 Bananas (sliced)
45 Vanilla Wafers
1/2 c Heavy Cream
1 T Powdered Sugar

Instructions

1. Add flour, sugar, salt, milk, egg yolks and vanilla in a medium pot then turn on to medium heat. Whisk to mix well then continue to whisk constantly until thickened. This will take approximately 15-20 minutes. Once it is done, set aside to cool.
2. Place a layer of cookies at the bottom of an 8 x 8 inch pan. Top the cookies with a layer of sliced bananas.
3. Pour half of the pudding mixture over the bananas and cookies. Make sure it is all covered.
4. Place another layer of cookies on top of the pudding followed by sliced bananas. Pour the rest of the pudding mixture on top. Place in fridge for at least 4 hours to fully chill.
5. In the bowl of an electric mixer with a whisk

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attachment, add heavy cream, 1/2 teaspoon vanilla extract, and powdered sugar. Turn the mixer to medium until whipped cream forms.

6. Take banana pudding out of the fridge and top with freshly whipped cream. Crumble 5 vanilla wafers and sprinkle on top. Serve immediately.