



Old-fashioned Banana Pudding

This easy, old-fashioned Banana Pudding is made from scratch with layers of homemade vanilla pudding, Nilla wafers, sliced bananas, and whipped cream. Credit: tastesbetterfromscratch.com

Ingredients:

- 2 1/2 cups whole milk
- 1/2 cup heavy cream
- 1 egg, at room temperature
- 2 egg yolks, at room temperature
- 3/4 cup Dixie Crystals sugar
- 4 1/2 tbsp cornstarch
- 4 tbsp butter, chopped
- 3 tsp vanilla extract
- 1/2 tsp salt
- 1 box Nilla wafers
- 4 large bananas, sliced (use ripe, but not overly ripe bananas)
- Fresh whipped cream, for topping (optional)

Instructions:

1. Add milk and cream to a saucepan over medium heat. Bring to a simmer, stirring often.
2. In a medium bowl, whisk together the eggs, sugar, and cornstarch until well blended.
3. Spoon a little of the hot milk over the egg mixtures and whisk well. Repeat with another few spoonfuls of the hot milk, to temper the eggs (bring their temperature up without "scrambling" them).
4. Pour the egg mixture into the saucepan and continue to cook over medium-low heat (don't let it boil) for 5-8 minutes until thickened and coats the back of a spoon.
5. Once thickened, remove from the heat and stir in the butter, vanilla extract, and salt.
6. Pour the pudding through a sieve or fine-mesh strainer into a container, to remove any lumps and make it silky smooth.
7. Place a piece of plastic wrap directly on top (to prevent a skin from forming on it). Refrigerate for an hour or more, until chilled. Stir well once chilled.
8. To assemble the banana pudding, use a 9-inch square pan or large bowl.
9. Line the bottom of the pan with vanilla wafers. Top with sliced bananas, then 1/2 of the pudding mixture. Repeat with another layer, and end with a final layer of wafers.
10. Cover tightly with plastic wrap and place in the fridge for 4-8 hours.
11. Top with fresh whipped cream before serving, if desired.



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