

# Banana Pudding

## Ingredients

- 2 cups sugar
- 3 tbsps cornstarch or flour
- 12 oz Can Pet milk (evaporated)
- 12 ozs Regular milk
- 4 egg yolks
- 1 tsp vanilla
- 1 banana
- 1 box Vanilla Wafers

## Summary

**Yield:** 0

**Source:** Pam Bailey/Aunt Ann

**Prep Time:** 20 minutes

**Category:** Desserts

**Cuisine:** American

**Tags:** pudding, Pam Bailey, Banana, Aunt Ann

## Instructions

Mix sugar and flour together in a saucepan. Add 1 can Pet Milk Put egg yolks in a separate bowl and beat them with a fork. Pour a little of the regular milk in the egg yolks and beat them a little more. Pour this mixture and the rest of the milk into the saucepan and mix together thoroughly. Begin cooking this mixture and stir constantly. Be careful not to let it stick to the bottom of the saucepan. Cook on medium high until it begins to bubble. Pudding is done at this time. Add 1 teaspoon of vanilla. Crush a little over half of the box of wafers in a large bowl. Cut up banana over crushed cookies. Pour pudding over cookies and bananas. Stir this up a little, and then put the remaining cookies on top.

## Notes

This recipe was submitted by Aunt Ann and Pam Bailey.