Banana Pudding

Ingredients

- 2 cups sugar
- 1/4 tsp salt
- 4 tbsps flour
- 3 cups milk
- 2 eggs
- 1/3 stick butter
- 1 tsp vanilla
- bananas
- Vanilla Wafers
- 3 egg whites
- 1/4 tsp cream of tartar
- 1/2 tsp vanilla
- 6 tbsps sugar

Summary

Yield: 0
Source: Liza, Terrie
Prep Time: 20 minutes
Category: Desserts
Cuisine: American
Tags: pudding, Banana

Instructions

Mix sugar, salt, flour well; add 1 cup milk. Beat in two eggs, then add rest of milk. Bring to a boil stirring constantly. When mixture becomes thick, add butter and vanilla. Pour mixture over baking dish that has been layered with bananas and vanilla wafers.

For Meringue: Beat 3 egg whites with 1/4 teaspoon cream of tartar and 1/2 teaspoon vanilla until soft peaks form. Gradually add 6 tablespoons of sugar, beating until stiff peaks form and all sugar is dissolved. Spread on pudding, making sure the meringue touches the edge of the pan or vanilla wafers if they are lining the pan. (This keeps the meigingue from pulling away from the edges while baking)
Bake on 350° about 12 to 15 minutes are until meringue is golden. Cool.

Notes

?This recipe was submitted by Liza Hutchins Kay.