

# **Banana Pudding**

1 cup sugar

9 Tbsp all purpose flour

1/2 tsp salt

3 egg yolks (save egg whites for meringue, if desired)

3 cups whole milk

1 Tbsp vanilla

1 Tbsp butter

2 - 3 bananas, sliced

Box of vanilla wafers

In large pot, combine sugar, flour, and salt.

Add egg yolks but do not stir.

Gradually whisk in milk.

Cook and stir over medium high heat until thick.

Stir in vanilla and butter.

In 2 quart casserole, place a layer of wafers, then half of the bananas; then half of the pudding.

Repeat layers once more.

If desired top with meringue or whipped topping.

If not using a topping, place a sheet of plastic wrap directly on top until serving time.

Serve warm or cold.