

Banana Pudding

Serves Six-Eight



Ingredients

For the Pastry Cream

- 3 cups milk, divided
- ½ cup sugar
- ¼ cup cornstarch
- ½ teaspoon salt
- 1 tablespoon flour
- 4 egg yolks, lightly beaten
- 2 tablespoons unsalted butter
- 1 teaspoon pure vanilla extract

For the Filling and Topping

- 2 ripe bananas, sliced
- 3 cups vanilla wafer cookies (Like *Nilla Wafers*)
- 1 ½ cups whipping cream
- 2 tablespoons confectioners' sugar
- ½ teaspoon pure vanilla extract
- ¼ cup sliced almonds, toasted (optional)

Steps

1. In a medium-size saucepan, combine 2 ½ cups milk, sugar and salt and cook over medium-high heat until the sides simmer and the sugar is dissolved.
2. In a large bowl whisk together the remaining ½ cup milk, cornstarch, flour and egg yolks.
3. Temper the egg mixture by adding a little of the hot milk/sugar mixture in at a time while continuing to whisk vigorously. Once all the milk has been incorporated into the egg mixture, you will need to pour it carefully through a strainer back over the pot you started with. Return the pot to the stove and continue to cook on medium-high heat, whisking constantly, until the mixture has become very thick. Remove from heat and add the butter and vanilla extract and transfer the pastry cream to a medium bowl. Wrap in plastic ensuring the plastic wrap touches the cream so as not to form a "skin" and refrigerate for at least four hours before using.
4. Make the whip cream by whipping together (in a stand mixer or hand beaters) whip cream, sugar and vanilla extract until medium-size peaks form.
9. Using six - eight bowls, ramekins or mason jars place a layer of sliced bananas at the bottom of each vessel. Spoon a thick layer of pastry cream over the bananas. Add a layer of wafers followed by another layer of bananas and pastry cream. Top each cup with whipped cream, a few slices of bananas (if serving immediately) or toasted sliced almonds. You can serve immediately or refrigerate for a few hours before serving and enjoying. Serve cold.