

BANANA PUDDING

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

This is quick, easy, and so delicious! It's the perfect way to finish those early summer barbeques, and nobody will believe that there's no instant pudding mix! It's also the perfect dip for Oreos, if you're feeling adventurous! Be sure to also check out the recipe for homemade vanilla wafers!

INGREDIENTS:

For the pudding:

- 3 ½ cups whole milk
- 5 bananas, sliced
- ¾ cups granulated sugar
- ½ tablespoons cornstarch
- 1 teaspoon vanilla extract
- 7 egg yolks (save the whites!)

For the meringue:

- 3 eggs whites
- ¼ cup powdered sugar



INSTRUCTIONS:

To make the pudding:

1. Bring milk to a simmer over medium heat.
2. Add the sugar, cornstarch, eggs, and vanilla.
3. Stir constantly until thickened.
4. Remove from heat and pour half into a 9x9 baking dish.
5. Shingle your sliced bananas, then layer with the second half of the pudding.
6. Top with your cooled vanilla wafers.
7. Spread meringue on top, and broil it for 2 minutes, rotating halfway through. You can also top with whipped cream but be sure you don't broil it!
8. Let cool for 20 minutes before eating.

To make the meringue:

1. Beat egg whites until soft peaks form.
2. Add powdered sugar 1 tablespoon at a time while your mixer is running on high.
3. Continue beating until the meringue looks shiny and ribbony, almost like marshmallow fluff.
4. [If making first, set aside, until you're ready to top the pudding.]