

Old Fashioned Banana Pudding with Vanilla Wafers

Makes 8

I tried making a special vanilla shortbread for this dish (see [recipe](#)) but it didn't hold up as well in the pudding as Nilla Wafers. This is the recipe from the side of the box of Nilla Wafers the way my mother used to make it when they were called Vanilla Wafers. I cut the size of the recipe from 12 to 8 servings.



Ingredients:

- 12 Tbsp. sugar divided
- 5 Tbsp. flour
- 1/4 tsp. salt
- 3 eggs
- 2 cup milk
- 1/2 tsp. vanilla
- 30 vanilla wafers (divided)
- 2 bananas

Equipment:

- Double boiler
- 8"x8" Baking dish
- Stand mixer with whisk



Banana Pudding:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Preheat oven to 350 degrees	
	Separate 3 eggs	2
	In a bowl, whisk together 12 Tbsp. sugar, 2 Tbsp. flour, 1/4 tsp. salt.	2
	Add 3 egg yolks and 2 cup milk.	2
	Transfer to the top of a double boiler. Cook uncovered over boiling water, stirring constantly, until thickened	10
	Remove from heat. Stir in 1/2 tsp. vanilla	1
	Slice 2 bananas into 1/4-inch slices	3
	Spread a small amount of pudding on the bottom of a baking dish.	1
	Reserve 6 wafers. Cover bottom of dish with wafers and then banana slices.	3
	Repeat two times with layers of pudding, wafers, and bananas	4
	In a stand mixer, beat 2 egg whites to form soft peaks (reserve extra egg white for other uses)	3
	Add 2 Tbsp. sugar and beat until stiff peaks form	3
	Spread over pudding to the edge of the dish	1
	Bake until lightly browned	17
	Total	52 min.