

Banana Pudding

Gertrude's Recipe

August 2014 Luncheon from Bearle Chamblee

- 1 Box Nabisco Vanilla Wafers
- 6 Bananas (ripe but not browning)

Sauce:

- 1 cup sugar 2 TBSP flour
- 2 eggs beaten 1 tsp vanilla
- 1 cup water 1 ½ cups (1 can) evaporated milk (low fat will do)

In a medium pot, mix eggs, milk, water & vanilla. Mix flour & sugar together in the measuring cup and mix with the liquid ingredients in the pot. Cook over medium heat until mixture thickens stirring constantly. About 12 minutes. Mixture will start to stick to the pot as it thickens if not stirred.

Assemble:

In an 8 X 11 X 2 dish arrange a layer of vanilla wafers on the bottom and sides. Add a layer of sliced bananas. Continue to layer until dish is full. You should have 3 layers of wafers. End with a layer of wafers on top.

When the sauce has cooled slightly (still warm), slowly pour the sauce over the wafers & bananas.

Can be topped with meringue, whipped cream or served with no topping. Toppings, if used, should be added just before serving and after the sauce has cooled.

Serve warm, at room temperature or cold. Can be made ahead and refrigerated.

Gertrude was Bearle's Mother.