

MEMORIAL DAY FAVORITES – BANANA PUDDING

By Kimberli Washington, Public Information Office



Ingredients:

- 8 bananas, peeled and sliced thinly
- $\frac{3}{4}$ cup sugar
- 3 eggs, separate yolks and whites
- 2 tablespoons flour
- 2 cups milk
- 1 teaspoon pure vanilla extract
- 2 bags Pepperidge Farms Chessman Cookies
- $\frac{1}{4}$ teaspoon cream of tartar (found in spice section)
- Double boiler
- 2-quart baking dish

Directions:

- Pre-heat oven to 425 degrees.
- Using a double boiler, mix together $\frac{1}{2}$ cup sugar, egg yolks and flour. Add milk and mix together well over heated stove until custard sticks to sides of pan (about 20 minutes).
- Stir in vanilla extract after mixture has thickened and let cool.
- To assemble, spread thin layer of pudding in bottom and sides of baking dish. Layer Chessman cookies, banana slices and pudding. Repeat layer with cookies on top of last layer.
- In a separate bowl, beat egg whites with $\frac{1}{4}$ sugar and cream of tartar until it forms stiff peaks.
- Spread mixture over pudding in baking dish. Bake until top begins to brown (about 5 minutes).
- Let cool to room temperature. Cover with plastic wrap and refrigerate until well chilled.

- Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.