

Banana Pudding From Scratch

Have you ever tried pudding from scratch? You should! Because it's amazing guys! This banana pudding is simply the best. Check it out.

You'll Need:

$\frac{1}{2}$ cup of sugar.
2 tbsps of flour.
 $\frac{1}{4}$ tsp of salt.
2 cups of milk.
4 separated eggs.
1 tbsp of vanilla flavor.
1 box of nilla vanilla wafers.
4 medium ripe bananas.

How to:

In a saucepan over low heat, mix together the flour and sugar, then add the milk gradually while stirring constantly. Cook for 15 minutes while stirring.

In a bowl, beat egg yolks and add the the saucepan while stirring. Cook for 5 more minutes, stirring constantly.

Turn off the heat and add in vanilla.

In a casserole dish, place the vanilla wafers, sliced bananas and custard mixture.

Repeat the layers ending with custard on top.

In a bowl, beat the egg whites until stiff then add $\frac{1}{4}$ cup of sugar and whip until it peaks.

Top the custard with the egg mixture and bake in a preheated oven to 450° for 5 minutes.

Bonne Appétit!

Easy, peasy and yummy! As I said, it's the best pudding, because you made the pudding yourself! It's takes a little time and patience but it's worth it! Give it a try, you'll thank me later.