

Homemade Southern Banana Pudding

For all the pudding lovers, this is for you! A superbe and easy to make homemade southern banana pudding! Don't miss this one!

You'll Need:

$\frac{1}{2}$ cup of sugar.
 $\frac{1}{3}$ cup of all purpose flour.
3 egg yolks.
2 cups of milk.
1 box of Nilla Wafers.
5 bananas.
 $\frac{1}{2}$ tsp of vanilla.
A dash of salt.

How to:

In a medium mixing bowl, arrange a layer of Nilla Wafers and top with sliced bananas, repeat two layers of each.

Mix all the other ingredients in a saucepan except for the vanilla, and cook over medium low heat stirring constantly until thick. It takes about 15 minutes to cook.

Turn off the heat, stir in the vanilla and pour over the wafers and bananas.

Let set for 5 minutes before serving and Voila!

Simple, easy and sweet! I use some meringue to top this beauty. It's super easy to make and so delicious. I'm sure you will love it.