

# OLD FASHIONED BANANA PUDDING

## Ingredients

1. 3 cups vanilla custard from Sauce Section.
2. 6 large ripe bananas
3. 1 box vanilla wafers
4. 3 Egg Whites
5. 1/2 tsp. Cream of Tartar.
6. 1/4 cup sugar

## Instructions

1. Line bottom and sides of pan with vanilla wafers.
2. Slice bananas.
3. Make a layer of bananas over the vanilla wafers.
4. Pour custard over the bananas.
5. Add a layer of vanilla wafers on top.
6. Can repeat steps 3 through 5 if desiring a multiple layered pudding.
7. Whip egg whites, adding cream of tartar , sugar, and flavor.
8. Top pudding with egg white mixture.
9. Brown in 375 degree oven, appr. 15 minutes.
10. Pudding may be served warm or cold, your preference.