

# Individual Banana Pudding with Meringue Topping

¼ cup and 2 T sugar

1 T and 2 tsp flour

pinch salt

2 eggs, separated ( be careful to get no yolk in the whites)

1 cup milk

¼ tsp vanilla

1 T butter

8 - 12 vanilla wafers, divided

1 medium banana, sliced

1. Pre-heat oven to 400 degrees
2. Fill double boiler saucepan 1/3 of the way with water. Put on the burner and start to heat on high
3. Using a wire whisk, mix ¼ cup of the sugar, flour, and salt in the top of the double boiler (be sure to mix together thoroughly before adding the liquids)
4. Continue using the wire whisk to blend in the 2 egg yolks and milk
5. Cook uncovered, over the boiling water 7 - 8 minutes or until thickened, stirring constantly with the wire whisk
6. Remove from the heat and stir in the vanilla and butter.
7. Spread half of custard onto the bottom of 3 - 4 individual custard cups (heat proof dishes)
8. Put a layer of wafers and bananas over the custard and place the remaining custard on top and smooth to the edges. Finish with the meringue topping according to the recipe.

## Meringue Topping

1. Beat egg whites on high speed with an electric mixer until *soft peaks* form. Gradually add 2 Tbsp sugar, beating until *stiff peaks* form.
2. Spoon the meringue evenly over the custard to cover the entire surface of the pudding and seal well to the edges.
3. .Bake 4 - 5 minutes or until lightly browned. Cool slightly. Top with reserved vanilla wafers just before serving.

Recipe to make with whipped cream instead of meringue

Do not pre-heat oven. Use whole eggs in pudding and serve with whipping cream instead of meringue. Does not need to be baked. Can be served warm or cold.