

# Original NILLA Banana Pudding

Take a taste trip down memory lane with this homemade banana-tastic dessert. A childhood favorite that's as rich and creamy as you remember.



**Prep Time** 30 min **Total Time** 50 min Makes 12 servings, 2/3 cup each.

## Ingredients

3/4 cup sugar, divided  
1/3 cup flour  
Dash salt  
3 eggs, separated  
2 cups milk  
1/2 tsp. vanilla  
45 NILLA Wafers, divided  
5 bananas, sliced

## Preparation

**Heat** oven to 350°F.

**Mix** 1/2 cup sugar, flour and salt in top of double boiler. Blend in 3 egg yolks and milk. Cook, uncovered, over boiling water 10 to 12 min. or until thickened, stirring constantly. Remove from heat; stir in vanilla.

**Reserve** 12 wafers for garnish. Spread small amount of custard onto bottom of 1-1/2-qt. baking dish. Cover with layers of 1/3 each of the remaining wafers, bananas and remaining custard. Repeat layers 2 times.

**Beat** egg whites on high speed of mixer until soft peaks form. Gradually beat in remaining sugar until stiff peaks form. Spread over custard, sealing well to edge of dish.

**Bake** 15 to 20 min. or until lightly browned. Cool slightly. Top with reserved wafers just before serving.

## Tips

### How to Prepare Without a Double Boiler

A double boiler helps to keep custards, such as the pudding filling for this recipe, smooth. If you don't have a double boiler, you can make your own by placing a heatproof bowl over a saucepan of simmering water on top of the stove. Be sure to use a bowl that fits snugly over the pan. Most importantly, do not allow the simmering water to touch the bottom of the bowl. Use pot holders when removing the bowl of cooked custard from the saucepan as it will be very hot.

### Make Ahead

Prepare as directed; cool completely. Refrigerate until ready to serve. Top with reserved wafers just before serving.

### Special Extra

Garnish with additional banana slices just before serving.

**Nutrition Information per Serving:** 210 Calories, 5g Total Fat, 1.5g Saturated Fat, 0g *Trans* Fat, 50mg Cholesterol, 95mg Sodium, 38g Total Carbohydrate, 2g Dietary Fiber, 26g Total Sugars (Includes 17g Added Sugars), 4g Protein