

Meatloaf Meal

Banana Pudding

INGREDIENTS

Banana Pudding:

- 1 cup Sugar.....
- ½ cup All-Purpose Flour.....
- ½ teaspoon Salt.....
- 2 cups Milk (whole or 2%).....
- 1 teaspoon Vanilla Extract.....
- 1 tablespoon Land of Lakes Butter (not margarine).....
- 4 Egg Yolks (large Eggs or better).....
- 1 box of Vanilla wafers.....
- 4-5 ripe Bananas.....

Meringue:

- 4 Egg Whites, at room temperature.....
- 5 tablespoons Sugar.....
- 1/4 teaspoon Cream of Tartar.....
- 1/2 teaspoon Vanilla Extract.....

PREPARATION

- Preheat oven to 375°F. Line the bottom of a 9" x 9" baking dish with a layer of Vanilla Wafers. This recipe will not use the whole box. Peel the Bananas and slice into 3/8-inch rounds. Cover the Banana slices with plastic wrap to keep them from darkening and quickly make your pudding.
- Combine the Sugar, Flour and Salt in a bowl, and stir well to mix. Mash out any flour lumps with the back of your spoon. Set aside.
- In a heavy saucepan, beat the Egg Yolks well. Over medium heat, add the flour mixture to the Egg Yolks, alternately with the Milk and Vanilla, stirring constantly. Bring to a gentle boil and, when the mixture begins to thicken, add the butter, continuing to stir. Keep boiling and stirring until mixture reaches a nice pudding consistency. Remove from heat.
- Place a layer of Banana slices in the baking dish on top of the vanilla wafers. Don't stint and put one slice of Banana per wafer. Line those banana slices up edge-to-edge. Pour, spreading as necessary, half of the pudding over the Banana layer. Put down another layer of Vanilla Wafers, another layer of Banana slices, and cover with the remaining pudding.
- Beat the Egg whites at high speed until they form soft peaks. Add the Cream of Tartar. At high speed, gradually add the Sugar, a tablespoon at a time, and beat until stiff peaks form. Fold the Vanilla into the meringue, and spread the meringue over the pudding, sealing it at the sides of the dish.
- Bake in a preheated 375°F oven until meringue browns, 12 to 15 minutes, depending upon your oven. Any leftovers should be covered and refrigerated.

Serves 6 to 8.