

Banana Pudding

from [A Cozy Kitchen](#)

Doubled Version

6 cups whole milk
6 egg yolks
2 cups sugar
1/2 cup flour plus 2 tsp flour
2 pinches salt
2 tsp. vanilla
1 box of Nilla wafers
6 bananas
1 large container heavy cream
1/2 lb powder sugar

Add milk and egg yolks to a medium saucepan and whisk. Add sugar, flour, and salt and whisk until smooth. Cook over medium heat, stirring constantly, 20 minutes or until thickened. If it's not getting as thick as you'd like after 20 minutes, feel free to add another teaspoon of flour. Mine didn't get thick enough after 20 minutes so I added another 2 tablespoons of flour and let it cook for another half hour. Remove from heat; stir in the vanilla.

For the whipped cream: Pour the heavy cream into a mixing bowl (I used my Kitchenaid mixer) and beat until foamy. Gradually add powder sugar to mixture, beating until soft peaks form. I used 1/2 pound of powder sugar. I let my Kitchenaid keep beating it until it became a whipped cream.

You can arrange in a big bowl or small mason jars. For either, arrange vanilla wafers in bottom of a small serving dish (or mason jar). Slice 1/2 banana and layer over wafers. Spoon custard over bananas. Spoon whipped cream over custard. Repeat until custard is gone and you have a few solid layers. I didn't use all the whipped cream I made.

Serve immediately or cover and chill for eight hours.

From Lacey at www.laceywithlove.blogspot.com