

Original NILLA Banana Pudding

What You Need

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



Make It

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, covered, 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.

Make it Easy

Use an egg slicer to quickly and uniformly slice the bananas.

Garnish with additional banana slices just before serving