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### **Banana & Vanilla Wafer Pudding**

*Ingredients:*

1 box Nilla wafers  
5 bananas  
vanilla pudding (Recipe Bellow)  
1 pint heavy cream  
1/4 cup sugar  
2 tsp vanilla  
1/4 tsp salt

*Directions:*

1. Make and cool the pudding according to the directions bellow.
2. Just before starting construction, use preferably a mixer (hand or stand) and whip together the heavy cream, vanilla, salt and sugar. You want stiff peaks and then set aside. Stiff peaks is when you turn the whisk upside down and the peak that remains stays in place.
3. Slice the bananas about a quarter inch thick.
4. Layer the dish as follows: Pudding, wafers, whip cream, bananas.
5. This is best done the day before serving, but is still good if made the morning before serving in the evening. The goal is to have the pudding with all its fat to pick up the flavors from the banana and the wafers to soften when sandwiched between the liquids.
6. Refrigerate when done. Serve cold.

### **Vanilla Pudding**

*Ingredients:*

6 cups milk  
3/4 cups corn starch  
1 1/2 cups sugar  
2 egg yolks  
1 Tbsp. vanilla extract  
1/2 tsp. salt

*Directions:*

1. Take 1 cup of milk and add to the starches. Whisk until dissolved. It should have the consistency of heavy cream. Set aside.
2. Combine the milk, salt and sugar and bring the remaining milk to a simmer over medium high heat. Note: You can use a whole vanilla bean. If you wish to use one, slice in half and scrape out the seeds. Add the seeds and the bean now while warming. Also,

remember this is milk boiling, do not walk away from it. It will over flow and cause a mess if left unwatched.

3. Turn heat to medium. While whisking consistently, add the slurry of milk and corn starch.
4. Temper the egg yolks. You do this by ladling in some of the hot liquid into a bowl containing the egg yolks while constantly whisking. This is done to prevent the yolks from curdling while being added to the hot liquid.
5. Continue to risk regularly while the mixture begins to heat up. It should start to thicken as it reaches a boil.
6. Once thick, pour into a second container and cool. You can place this in the fridge and let cool for an a couple hours. Or you can set up an ice bath by placing a bowl inside another bowl of equal parts ice and water, then whisk the pudding until cool. Add the vanilla extract once its no longer hot.
7. Refrigerate until ready to use. If the pudding is stiff when you remove it from the refrigerator, simply whip it for about 30 seconds with a hand or stand mixer. It should smooth out quickly, and be easy to pour.