

Southern Banana Pudding

1 package (4 serving size) Vanilla or Banana Cream Cook & Serve Pudding & Pie Filling
2 ½ cups Hudson Valley Fresh milk
2 egg yolks, well beaten
30 – 35 vanilla wafers
2 large bananas
2 egg whites
dash salt
¼ cup sugar

Heat oven to 350° F.

Stir pudding mix into milk in medium saucepan. Add egg yolks. Stir constantly, cook on medium heat until mixture comes to full boil. Remove from heat.

Arrange a layer of vanilla wafers on bottom and up the side of 1 ½ quart baking dish. Add a layer of banana slices: top with 1/3 of the pudding. Repeat layers twice.

Beat egg whites and salt in medium bowl with electric mixer on high speed until foamy. Gradually add sugar, beating until stiff peaks form. Spoon meringue mixture lightly onto pudding, spreading to edge of dish to seal.

Bake 10 to 15 minutes or until meringue is lightly browned. Serve warm or refrigerate until ready to serve. .

Makes 8 servings