Banana Pudding

Ingredients: 2 eggs, separated 3/4 cup sugar 1 tbsp flour 1 tsp salt 1 1/2 cups milk

½ teaspoon vanilla extract

To build:

Fresh sliced bananas

Vanilla wafers

Directions:

To make custard, combine egg yolks, milk, sugar, flour, and vanilla extract, slowly bring to a boil. Careful not to let stick, when just boiling take off heat. Let cool slightly.

Line a serving dish with a layer of wafers, custard and then bananas and repeat as desired.

Whip egg whites to the stiff peak stage, top pudding with whites and bake at 375 until meringue is just browned.