

Banana Pudding

from Cook's Country show

INGREDIENTS

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|-------------------------|-----------------------|
| 6 bananas (almost ripe) | Vanilla wafer cookies |
| 8 eggs | |
| 6 Tbs corn starch | lemon juice |
| 6 c half-and-half | vanilla extract |
| unsalted butter | salt |
| 1 c heavy cream | sugar |

PROCEDURE

Bake 3 of the bananas, in their skins, in a 325-degree oven for about 20 minutes. Will turn totally black. Let them cool.

Whisk together:

- 8 egg yolks
- ½ c sugar
- 6 Tbs corn starch

In saucepan, bring to simmer:

- 6 c half-and-half
- 1 c sugar
- ½ tsp salt

After simmering, first temper the yolk mixture by whisking in ½ c of the hot mixture. Then pour the yolk mixture into the saucepan, and bring it back to a simmer – until small bubbles appear on the side of the pan.

Add in:

- 3 Tbs unsalted butter
- 1 Tbs vanilla extract

Put the whole mixture into the food processor for a couple seconds. Then add in and process until smooth:

- The cooked bananas
- 2 Tbs lemon juice

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Pour it into a big bowl, cover with plastic (so not form skin), and cool in refrigerator 45 mins.

Preparation:

Cut four bananas into ¼-inch pieces. Toss them with 1 Tbs lemon juice, so they won't brown.

In a trifle dish, put:

- One layer of pudding
- Vanilla Wafer cookies with the flat side up
- One piece of banana on each cookie
- Second layer of pudding, etc.

Refrigerate for 8 hours.

Finish with layer of whipped cream. Beat until stiff peaks:

- 1 c heavy cream, well chilled
- 1 Tbs sugar
- ½ tsp vanilla extract

