



Southern Banana Pudding

Serves: 6

Ingredients

- $\frac{2}{3}$ cups heavy cream
- 1 Tbsp sugar
- $\frac{1}{8}$ tsp vanilla extract
- $\frac{1}{2}$ cups corn starch
- 3 cups whole milk, divided
- 9 egg yolks
- $\frac{1}{8}$ vanilla bean, ends trimmed
- 1 Tbsp sugar
- 1 cup fresh whipped cream
- 2 $\frac{1}{2}$ ripe bananas, sliced
- 1 cup sugar, divided
- 3 eggs
- 1 $\frac{2}{3}$ cups unbleached all-purpose flour

Steps

- 1 In a chilled stand mixer bowl, combine heavy cream, sugar, and vanilla, whipping at medium speed until stiff peaks form.
- 2 Pudding
- 3 Place corn starch in a large bowl and stir in 1 cup milk until corn starch is completely dissolved. Add egg yolks and whisk together. Set aside.
- 4 Split vanilla bean and scrape seeds into a heavy-bottomed, stainless steel pot. Add sugar and remaining 5 cups milk and bring to a boil, reducing heat to prevent it from boiling over. Ladle a small amount of hot milk mixture into whisked eggs mixture. Repeat this step until one-third of milk is mixed into the egg yolk mixture.
- 5 Pour the egg yolk mixture into the pot with remaining hot milk and return to a boil while whisking continuously for 1 minute. Pour mixture through a sieve into a heat-proof dish, removing any lumps that may have formed. Press plastic wrap onto the surface to prevent a skin from forming and place in refrigerator to cool.
- 6 Homemade Wafers:
- 7 Assembly Directions Spread a small amount of pudding in a dish. Top pudding with a layer of sliced bananas and then a layer of wafers. Spread more pudding over wafers to create a smooth and level surface. Repeat to fill the dish, ending with a layer of pudding. Reserve enough wafers to garnish the dish. Wrap well and refrigerate for 6 to 8 hours or overnight. Before serving, top with whipped cream and wafers.