

Nilla wafers

original nilla banana pudding



Prep Time: 30 min.

Total Time: 50 min.

Makes: 12 servings, 2/3 cup each.

what you need:

3/4 cup sugar, divided

1/3 cup flour

Dash salt

3 eggs, separated

2 cups milk

1/2 tsp. vanilla

45 NILLA Wafers, divided

5 bananas, sliced

make it:

HEAT oven to 350°F.

MIX 1/2 cup sugar, flour and salt in top of double boiler. Blend in 3 egg yolks and milk. Cook, uncovered, over boiling water 10 to 12 min. or until thickened, stirring constantly. Remove from heat; stir in vanilla.

RESERVE 12 wafers for garnish. Spread small amount of custard on bottom of 1-1/2 quart baking dish. Cover with layers of 1/3 each of the remaining wafers, bananas and remaining custard. Repeat layers 2 times.

BEAT egg whites on high speed of mixer until soft peaks form. Gradually beat in remaining sugar until stiff peaks form. Spread over custard, sealing well to edge of dish.

BAKE 15 to 20 min. or until lightly browned. Cool slightly. Top with reserved wafers just before serving.

make ahead:

Prepare as directed; cool completely. Refrigerate until ready to serve. Top with reserved wafers just before serving.

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