



# Banana Pudding



marymacbakehouse.com \* inthekitchenwithmarymac.com \* episode 205

## Ingredients:

- \* 1/3 c sugar
- \* 1/4 c cornstarch
- \* 1/4 tsp salt
- \* 2 3/4 c milk (any kind you like)
- \* 2 Tbs butter or margarine
- \* 1 tsp vanilla
- \* 4-6 bananas
- \* 1 box vanilla wafers, vanilla oreos, or gluten free vanilla cookies

## Directions:

In a heavy bottomed 2 quart pot, mix sugar, cornstarch, and salt with a whisk. Add milk slowly and mix over medium low heat. Cook and stir for 15-20 minutes carefully so as not to scorch. Mixture will thicken and begin to boil.

Remove from heat. Stir in butter and vanilla, mix well. Pour into a glass bowl to chill. Cover with plastic wrap pressed onto the pudding

Slice bananas into 1/4" thick circles. In a 2 quart glass dish (or larger, or individual servings in small cups), layer as follows: cookies, bananas, pudding, cookies, bananas, pudding.

Allow to set up in the fridge for 4-6 hours or overnight. Top with whipped cream.