

Banana Pudding – Southern US Version

Serves 8-10

- 250 g granulated sugar, divided
- 40 g cornstarch
- 960 ml whole milk (don't use tonyu)
- 4 large eggs, whites and yolks separated (5 medium eggs)
- 1 tsp vanilla
- ¼ teaspoon salt
- 28 g unsalted butter
- ¼ tsp cream of tartar
- 340 g vanilla wafers (2 boxes Japanese wafers)
- 3-4 bananas, depending on size



1. Preheat oven to **180°C**.

Custard:

2. Whisk **150 g sugar**, the **cornstarch**, **milk** and **beaten egg yolks** in a pot set over medium heat, and cook, stirring constantly, until it just begins to bubble, **10 to 15 minutes**. Turn heat down slightly, and allow mixture to simmer, still stirring constantly, for 1 minute, then remove mixture from heat.
3. Whisk in **vanilla**, **salt** and **butter**.

Meringue:

4. Put the **egg whites**, **cream of tartar** and **100 g sugar** in the heatproof bowl of an electric mixer, and set over a medium saucepan of simmering water. Whisk until the sugar is dissolved and the mixture is hot to touch, **about 3 minutes**.
5. Transfer to the stand mixer fitted with whisk, and beat until stiff, **about 5 to 7 minutes**.
6. Line a 23-by-33-cm oven-safe casserole pan with one layer of **vanilla wafers** and one layer of **banana slices**. (*Or, use square casserole with 2 layers of pudding and cookies*)
7. Pour the custard over the bananas and cookies, then use a spatula to spread the meringue.
8. **Bake in oven for 10 minutes**, until the peaks are the color of a toasted marshmallow. Allow to rest until ready to serve.