

Bud's Best Cookies

Adelaide's "Famous" Original Banana Pudding Recipe

Ingredients:

2/3 cup sugar

2 eggs, separated

1/4 cup flour

1 tsp vanilla flavor

1/4 tsp salt

Bud's Best Vanilla Wafers (bite size)

2 cups Barber's milk

6 ripe bananas, slice (thin)

Preparation:

Combine sugar, flour and salt in the top of a double boiler, stir in milk. Cook over boiling water, stirring until thickened. Beat egg yolks and gradually stir into hot mixture. Return to double boiler, cook 5 minutes, stirring constantly. Remove from heat, add vanilla. Line one quart casserole with Bud's Best Vanilla Wafers (Bite Size) and top with sliced bananas. Pour portion of custard over bananas. Repeat, ending with custard on top.

Beat egg whites stiff but not dry. Gradually add 1/4 cup sugar and beat until mixture forms stiff peaks. Pile on top of pudding. Bake in preheated 425 degree oven 5 minutes. Serve warm or chilled.

Makes 7 servings