



OLD FASHIONED BANANA PUDDING

Description

A classic Southern banana pudding made with alternating layers of vanilla wafers, bananas, and made-from-scratch custard flavored with vanilla and bourbon.

Prep Time: 5 minutes mins

Cook Time: 15 minutes mins

Total Time: 20 minutes mins

Ingredients

- 1 cup sugar
- 3 eggs beaten
- 1 dash salt
- 2 tablespoons cornstarch
- 2 cups milk
- ½ teaspoon vanilla
- 1 Tablespoon of bourbon
- 3 -4 ripe bananas sliced
- Vanilla wafers
- Whipped cream for topping

Instructions

- Mix sugar and eggs together.
- Add salt, cornstarch, and milk.
- Bring to a boil over medium-high heat, stirring constantly from the minute you begin to heat the mixture. Cook until thickened.
- Remove from heat; mix in vanilla and bourbon
- In a 9-inch square casserole dish, layer the wafers, bananas, and the pudding. You can also layer the pudding in 6 individual sized glass jars or ice cream bowls.
- Top with whipped cream.

Category

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