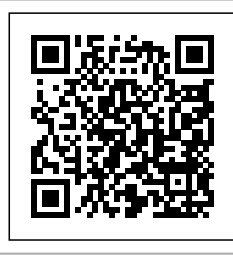


# The Best Banana Cream Pudding



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Recipe by: Laura Vitale

Serves 10 to 12

**Prep Time: 20 minutes**

**Cook Time: 10 minutes**

## Ingredients

- 3 cups of Whole Milk
- 4 Egg Yolks
- 3/4 cup of Granulated Sugar
- 1 Tbsp of Vanilla Bean Paste
- 5 Tbsp of Cornstarch
- Pinch of Salt
- 1.5 cups of Heavy Cream, whipped to stiff peaks
- Nilla Cookies
- 4 Bananas

1) In a medium saucepan, add the milk and bring it to a very gentle simmer, meanwhile in a bowl, add the egg yolks, sugar, cornstarch, salt and vanilla bean paste and using a hand held electric whisk, whisk until the mixture becomes a thick pale yellow cream.

2) Once the milk is a gentle simmer, slowly add about a cup of it to the egg yolk mixture while constantly whisking then add the whole mixture to the pot with the remaining milk and cook on low heat constantly stirring until it thickens, about 4 to 5 minutes, remove from the heat, cover with plastic wrap making sure the plastic wrap touches the custard itself and refrigerate until fully cooled.

3) When ready to assemble, fold the whipped cream into the custard then start assembling by layering some nilla cookies in the bottom of your dish, slice thinly 2 bananas to scatter all over, top with half the custard and repeat the process once more.

4) Cover and refrigerate no longer than 8 hours or the bananas will begin to brown. Serve with additional sliced bananas if you'd like and enjoy!

