

Wright's Banana Pudding – Mrs. Elmer Wright

3 eggs
3 Tbs. butter or oleo
 $\frac{3}{4}$ cup flour
1 lb. vanilla wafers
1 tsp. vanilla
1 cup sugar
6 large bananas



Separate eggs, placing yolks in saucepan. Beat yolks, add milk, place on unit to cook at medium heat. In another bowl, mix flour and sugar; add to milk mixture and cook until thickness desired. Add margarine and vanilla. Let cool for about 15 minutes. Alternate layers of wafers and bananas (cut in thin slices) in a large bowl. Pour $\frac{1}{3}$ of pudding mix over wafers and bananas. Repeat this twice more.

Beat egg whites stiffly and add 3 Tbs. sugar and 1 tsp. vanilla. Continue to beat until whites form a stiff peak. Cover the pudding with egg whites, place in 450° oven on broil. Watch closely until whites are golden brown. Remove from oven and serve. NOTE: Egg whites should be browned fast to prevent overheating of bananas, causing discoloration and loss of flavor.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOTE*-News April, 2015.