Banana Pudding

**Ingredients:**

- 2 eggs, separated
- ¾ cup sugar
- 1 tbsp flour
- 1 tsp salt
- 1 ½ cups milk
- ½ teaspoon vanilla extract

**To build:**

- Fresh sliced bananas
- Vanilla wafers

**Directions:**

To make custard, combine egg yolks, milk, sugar, flour, and vanilla extract, slowly bring to a boil. Careful not to let stick, when just boiling take off heat. Let cool slightly.

Line a serving dish with a layer of wafers, custard and then bananas and repeat as desired.

Whip egg whites to the stiff peak stage, top pudding with whites and bake at 375 until meringue is just browned.