

BAKED BANANA PUDDING

Ingredients:

5 bananas sliced in ¼ inch rounds
1½ tbsp freshly squeezed lemon juice
7/8 cup sugar
½ cup flour
¼ tsp salt
6 eggs, separated
3 cups half & half
1 tsp vanilla extract
Vanilla wafers
3 pinches cream of tartar

Preparation:

Heat the oven to 400 degrees.

Toss banana slices in lemon juice and set aside.

Set aside 3 tbsp of sugar. Combine remaining sugar, flour, and salt in a sauce pan. Add egg yolks and whisk to combine. Add the half-and-half and carefully whisk to combine. Cook over medium-low heat stirring constantly until the mixture reaches 172-180 degrees, (use candy thermometer) approximately 5-10 minutes. The mixture will begin to thicken and bubble around edges. Remove pan from heat and whisk in vanilla extract.

Spread a small layer of pudding in bottom of 3 qt. oven safe dish. Cover with a layer of vanilla wafers, followed by a layer of banana slices. Pour 1/3 of remaining pudding on top of the bananas and repeat, ending with layer of pudding.

Whisk the egg whites and cream of tartar in the bowl of a stand mixer on medium speed till soft peaks form. Gradually add the remaining 3 tbsp. of sugar and continue whisking until stiff peaks form. Spoon the meringue over the warm pudding, being sure to cover edges. Bake until the meringue is lightly browned, about 8-10 minutes. Remove from oven let cool for at least 15 minutes and serve warm.