

Elsie Hickam's Rocket Boy Banana Pudding

Adapted from "Cooking the Coalwood Way"

Makes 8 servings

Pudding:

2/3 cup sugar

¼ cup flour

Dash of salt

3 egg yolks, beaten

2 cups milk

½ teaspoon vanilla extract

1 box (11 ounces) vanilla wafers

4 ripe bananas, sliced (about ¼ inch thick)

Meringue:

3 egg whites

6 tablespoons sugar

½ teaspoon vanilla extract

In a saucepan, combine sugar, flour and salt.

Thoroughly whisk egg yolks into milk and heat in microwave just until warm. Add to saucepan, whisking as you pour to blend ingredients thoroughly. Cook over medium heat, stirring frequently at first and then constantly, until thick. Stir in vanilla. Set aside.

Preheat oven to 400 degrees.

In a shallow 1 ½-quart baking dish (11-by-7-inch or 9-by-9-inch), arrange a single layer of vanilla wafers to cover the bottom. Add half the sliced bananas in a single layer. Cover with half the pudding. Repeat the layers. (You will not use all of the vanilla wafers.)

Make meringue: In a clean bowl, beat egg whites with sugar and vanilla until very stiff. Spread over pudding and bake in preheated oven until golden brown, about 8 to 10 minutes.

Serve warm or cold.