

Chit Chat 'N CHOW

BLUEBERRY BANANA PUDDING

FROM THE KITCHEN OF JACLYN BROWN

INGREDIENTS

- 4 Cups Milk
- 4 Egg Yolks
- 1 1/2 Cup Granulated Sugar
- 1/3 Cup All-purpose Flour
- 2 Tablespoons Butter
- 1 Tablespoon Vanilla Extract
- 12 Ounces Vanilla Wafer
- 4 Large, Ripe Bananas (Sliced)
- 2 Cups Fresh Blueberries
- 1 Large Container Cool Whip

DIRECTIONS

1. Whisk first 4 ingredients in a large saucepan over medium-low heat. Cook, whisking constantly until thick. This will take about 20 minutes.
2. Remove from heat, stir in butter and vanilla until butter melts. Let stand 10 minutes.
3. Arrange half of the vanilla wafer in a 13x9 inch baking dish. Layer with half of the banana slices and half of the blueberries.
4. Spoon in half of the pudding mixture. Repeat layers once, but save a few blueberries for the very end.
5. Cover and chill 4 hours.
6. After pudding is cool, spread Cool Whip and sprinkle a handful of blueberries on top.

SERVE IMMEDIATELY.