

Banana Pudding with Vanilla Wafer Crumble

Yield: 6 servings

5	large egg yolks
¼ cup	cornstarch
½ cup plus 2 Tbsp	granulated sugar
Pinch of Salt	
2 cups	whole milk
3 Tbsp	banana liqueur (optional, but highly recommend)
2 Tbsp	cold unsalted butter plus 1 Tbsp melted butter
2 tsp	pure vanilla extract
1 cup	vanilla wafer cookies (Nilla Wafers), coarsely ground
¼ tsp	ground cinnamon
2	bananas, coarsely chopped

In a bowl, whisk the egg yolks with the cornstarch, the ½ cup of sugar and ¼ tsp of salt. In a medium saucepan, bring the milk to a boil on medium to medium-high heat. Be careful not to scorch the milk by heating it too fast. Gradually whisk the milk into the egg yolks until smooth. Transfer the pudding mixture to the saucepan and add the banana liqueur, if using. Cook over moderate heat, whisking constantly, until the pudding is thick, about 3-4 minutes. Scrape the pudding into a bowl and whisk in the cold butter and vanilla. Cover with plastic wrap directly on the surface of the pudding and refrigerate until chilled, about 4 hours.

Preheat the oven to 325 degrees F. Line a baking sheet with parchment paper. In a bowl, combine the wafers, cinnamon, the remaining 2 tsp of sugar and a pinch of salt. Stir in the melted butter. Spread the crumble on the prepared baking sheet; bake for 15 minutes, until lightly browned. Let cool.

Spoon the chopped bananas into bowls. Top with the pudding, sprinkle with the crumble and serve immediately.

Recipe from damgoodsweet by David Guas

This recipe is so good...you might want to double it...I know I wish that I had. :)