



Valentina's World Famous Banana Pudding

Ingredients

Vanilla pudding:

- 3c milk (sweetened vanilla almond milk)
- 3/4c sugar
- 3 tbsp cornstarch
- pinch salt
- 4 egg yolks
- 1 tbsp (ish) Vanilla Extract
- 1 tbsp (ish) Vegan Butter (or regular!)

Tub Whipped Topping

(We prefer coconut whipped topping)

- 4-5 Large Bananas
- 1 package Biscoff Cookies

Directions

Make Your Pudding:

Whisk together in a large pot the milk, sugar, cornstarch, and salt. Place over medium to high heat and bring mixture to a boil, whisking constantly.

Once mixture comes to a boil, let it boil another 2 minutes and then remove from the heat.

In a separate medium sized bowl crack 4 egg yolks. Slowly drizzle milk mixture into the eggs, whisking constantly to avoid curdling the eggs. Then slowly pour egg mixture back into the pot with the remaining milk mixture, stirring constantly again to avoid cooking the eggs.

Put the pot back on the stove and bring to a slow boil, stirring constantly. Once the mixture is boiling again, let boil for another two minutes, stirring constantly. Remove from heat and stir in butter and vanilla extract.

Next, line a lidded dish with a single layer of cookies and place sliced bananas over the cookies. Pour about half of the pudding over the bananas. Add a second layer of cookies and banana slices and cover with pudding.

Chill in the refrigerator until chilled through. Add whipped topping to the top and sprinkle crumbled cookies over the whipped topping to decorate.

Eat and enjoy!

HOUSE OF VALENTINA