

# Banana Pudding

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*1 quart milk  
2 eggs  
2 tablespoons cornstarch  
1 cup sugar  
pinch salt  
bananas, sliced  
chocolate , melted  
pink food coloring (or other  
color)*

In a bowl, cook together the milk, eggs, cornstarch, salt and sugar.

Separate the mixture evenly into three sepaarate bowls.

Color the contents of one bowl with chocolate. Stir to mix.

Color a second bowl with pink (or other color) food coloring. Stir to mix.

Line the bottom of a casserole dish with the bananas.

Pour the chocolate mixture over the bananas. Next pour the pink mixture over the chocolate layer. Finally, pour the white mixture over the top.

Set on ice to get cold.

Serve with whipped cream.

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Per Serving (excluding unknown items): 1583 Calories; 43g Fat (23.9% calories from fat); 45g Protein; 261g Carbohydrate; trace Dietary Fiber; 557mg Cholesterol; 622mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 4 Non-Fat Milk; 6 1/2 Fat; 13 1/2 Other Carbohydrates.