

Dessert

Peanut Butter-Banana Pudding

Southern Living Test Kitchen

Southern Living Magazine - September 2012

Servings: 10

Preparation Time: 30 minutes

Start to Finish Time: 2 hours 30 minutes

This pudding was designed to be taken to tailgate parties but can be used as a standard dessert by placing in serving bowls rather than jars.

3 cups milk

4 egg yolks

1 cup sugar

1/3 cup all-purpose flour

1/8 teaspoon salt

1/2 cup creamy peanut butter

2 small ripe bananas, diced

2 teaspoons vanilla extract

1 cup roasted, salted peanuts, chopped

1 cup vanilla wafers, coarsely crushed

frozen whipped topping, thawed (for garnish)

cooked and crumbled bacon (for garnish)

In a large saucepan over medium-low heat, cook the milk, egg yolks, sugar, flour and salt, whisking constantly, for 15 to 20 minutes or until thickened.

Remove from the heat. Whisk in the peanut butter until blended.

Stir in the diced bananas and vanilla.

In a bowl, combine the peanuts and vanilla wafers.

Divide one cup of the peanut mixture among 10 eight-ounce jars.

Top with the pudding mixture and the remaining peanut mixture.

Cover and chill for 2 to 24 hours.

Per Serving (excluding unknown items): 276 Calories; 9g Fat (29.6% calories from fat); 5g Protein; 44g Carbohydrate; 1g Dietary Fiber; 95mg Cholesterol; 137mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 1 1/2 Fat; 2 1/2 Other Carbohydrates.