

## Old Fashioned Banana Pudding

1 1/2 cups sugar  
2/3 cup flour  
1/2 teaspoon salt  
4 cups milk  
6 egg yolks, beaten  
4 tablespoons butter  
2 teaspoons vanilla extract  
1 box vanilla wafers  
7 bananas, sliced  
Whipped cream

In a saucepan, combine sugar, flour and salt; gradually stir in milk. Cook, stirring constantly, over medium heat until mixture boils and thickens. Cook 2 minutes longer. Remove from heat. Stir in a small amount of hot mixture into egg yolks; return to hot mixture and cook 2 minutes, stirring constantly. Remove from heat and add butter and vanilla. Cool slightly.

In a 9"x13" pan, place a layer of vanilla wafers. Layer half of the bananas. Pour just under half of the cream mixture over the bananas. Place another layer of vanilla wafers and the remaining bananas in the pan. Top with a scant layer of vanilla wafers and pour the remaining cream over the top, spreading to cover the wafers. Let sit in refrigerator for a few hours. Serve with whipped cream.