

Southern Style Baked Banana Pudding

Yield: 20 each, 5 oz servings

Ingredients:

Pudding

- 4 lb. bag [Reser's® Banana Pudding](#) (71117.03033)
- 12 oz bag Vanilla wafers
- 5 Bananas, sliced thinly into round

Meringue

- 5 eggs, white separated from yolks, reserve yolks for another use
- 2/3 cup sugar
- ¼ tsp cream of tartar (substitute fresh lemon juice equal parts if necessary)

Directions:

1. Heat the oven to 325°F.
2. Spray 2" half hotel pan with pan spray.
3. Cover the bottom of the pan with a single layer of vanilla wafers.
4. Top each wafer with a sliced banana round.
5. Cut bag off the corner of the Reser's Banana Pudding bag and squeeze half of the bag over the wafers/bananas. Smooth with spatula to make an even layer.
6. Repeat the layering of the wafers/bananas/pudding on more time, ending with the pudding.
7. In a small mixer with a whisk attachment, beat the egg whites and cream of tartar on medium speed until foamy.
8. Gradually add the sugar, increase speed to high, and keep whisking until stiff peaks form and the mixture is glossy.
9. Cover the top pudding layer with the meringue mixture and smooth to cover completely.
10. If desired, peaks can be made with the back of a spoon.
11. Bake the pudding for 12-14 minutes until the top is browned and heated through.
12. Serve warm.