

Dessert

Nutter Butter - Banana Pudding Trifle

Southern Living Best Barbecue Recipes - June 2011

Servings: 8

Preparation Time: 35 minutes

Cook time: 15 minutes

3 cups milk

3 large eggs

3/4 cup sugar

1/3 cup all-purpose flour

2 tablespoons butter

2 teaspoons vanilla extract

5 medium ripe bananas

1 package (1 pound) peanut butter sandwich cookies

2 Cups sweetened whipped cream

peanut butter sandwich cookies (for garnish)

fresh mint sprigs (for garnish)

In a large saucepan over medium-low heat, whisk together the milk, eggs, sugar and flour.

Cook, whisking constantly, for 15 to 20 minutes or until thickened.

Remove from heat. Stir in the butter and vanilla until the butter is melted.

Fill a large bowl with ice.

Place the saucepan in the ice and let stand, stirring occasionally, for 30 minutes or until the mixture is thoroughly chilled.

Cut the bananas into 1/4-inch slices.

Break the cookies into thirds.

Spoon half of the pudding mixture into a 3-quart bowl or smaller separate bowls.

Top with the bananas and cookies.

Spoon the remaining pudding mixture over the bananas and cookies.

Top with the sweetened whipped cream

Cover and chill for 2 to 24 hours.

Garnish with cookies and mint sprigs, if desired.

Per Serving (excluding unknown items): 202 Calories; 8g Fat (34.9% calories from fat); 6g Protein; 27g Carbohydrate; trace Dietary Fiber; 100mg Cholesterol; 101mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 1 1/2 Fat; 1 1/2 Other Carbohydrates.