

GemmaMade
by Gemma Stafford

10-Minute Microwave Banana Pudding



Scan for more recipes!



10 minutes



Easy

INGREDIENTS

- 5 large egg yolks
- 1½ cups (12 oz/340 g) granulated sugar
- ¼ cup (1 oz/28 g) cornstarch
- ¼ teaspoon salt
- 3 cups (720 ml) whole milk
- 5 tablespoons (70 g) butter, diced
- 1 tablespoon plus ½ teaspoon vanilla extract (divided)
- 1 cup (8 fl oz/240 ml) heavy cream
- ¼ cup (1 oz/28 g) powdered sugar
- 4 medium bananas, cut into 1/2-inch (12 mm) slices
- 1 recipe or 1 box (11 oz/311 g) Nilla Wafers

INSTRUCTIONS



TO MAKE THE CUSTARD

1. In a large (2 quart/2 liter) microwave-safe bowl, whisk together egg yolks, sugar, cornstarch, and salt. Add milk and whisk until smooth.
2. Microwave on high for 4 minutes. Whisk, then microwave 2 more minutes. If still runny, microwave in 30-second intervals until thick and bubbling.
3. Microwave 1 additional full minute. (Timing based on a 1200W microwave; adjust as needed.)
4. Whisk in butter and 1 tablespoon vanilla extract. Strain through a fine mesh sieve into a clean bowl and press plastic wrap directly on the surface.
5. Cool at room temperature, then refrigerate about 3 hours (or up to 24 hours in advance).

TO ASSEMBLE THE PUDDING

1. Whip heavy cream, powdered sugar, and ½ teaspoon vanilla extract to medium-stiff peaks.
2. Fold ¼ of the whipped cream into the chilled custard. Refrigerate remaining whipped cream.
3. Spread ⅓ custard in a serving bowl. Layer half the wafers and half the bananas.
4. Repeat layers, finishing with custard fully covering bananas. Refrigerate at least 2 hours (up to 4 hours).
5. Before serving, whisk reserved whipped cream briefly and spoon on top. Best served same day.