Banana Pudding

6 large, ripe, bananas

3 eggs

1 tbsp vanilla sugar (or 1 tbsp sugar and a few drops of vanilla extract)

550ml milk

apricot jam 5 thin slices of white bread, crusts removed and liberally buttered butter for greasing

Method: Generously butter a soufflé dish. Cut the bananas into thick slices and use these to cover the base of the dish. Spread the buttered bread with apricot jam and set the bread, buttered side down, on top of the bananas. Add another layer of bananas and a layer of bread. Repeat this layering process until the dish is 3/4 full (make certain you finish with a layer of bread). Whisk together the milk, eggs and vanilla sugar until the sugar has dissolved. Slowly pour the milk mixture on top of the contents of your soufflé dish, ensuring that all the bread is covered. Set aside to soak for 25 minutes. Sit the dish in a deep baking tray and pour in boiling water so that it comes 3/4 of the way up the sides of the soufflé dish. Transfer to an oven pre-heated to 180°C and bake for 30 minutes, or until the custard is set and the top of the dish is golden brown in

  
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