



EASY BANANA PUDDING

Marilyn Bradley Davis

5 Large Bananas
1 10-ounce package vanilla wafers
1 6-ounce package instant vanilla pudding mix

1 can sweetened condensed milk
1 8-ounce container Cool Whip (thawed)

Prepare pudding mix according to package directions for pudding. Fold in sweetened condensed milk and whipped topping. Starting with cookies, alternate layers of cookies, slice bananas, and pudding mixture in a large bowl, ending with pudding mixture. Additional whipped topping may be spread over pudding or decorate top with additional cookies. Note: This makes a large pudding. For a small family half of pudding mixture may be frozen for later use. Thaw before layering with cookies and bananas.

EASY BREAD PUDDING (with Rum Sauce)

Tonya Tyson Moore

PUDDING

9 slices bread (I use
Whitewheat, soft oatmeal, or
potato bread)
2 lg. cans evaporated milk
4 eggs

2 c. sugar
½ stick butter, melted
1 tsp. cinnamon
1 Tbsp. Watkins "Double
Strength" vanilla

In large bowl, pour milk over bread that has been torn into pieces; mash with fork. In another bowl, thoroughly beat eggs, sugar, butter, cinnamon, and vanilla. Mix with bread and milk. Pour into a buttered 9 x 13" casserole and bake at 350° for 30 to 40 minutes. Serve warm with Rum Sauce.

RUM SAUCE

1 stick butter
1 c. sugar
1 egg

2 to 4 Tbsp. Meyer's Dark Rum
(to taste)

In a small saucepan on low heat, stir butter, sugar, and egg until smooth. Remove from heat and add rum.

