

Banana Cream Pudding

Vanilla Pastry Cream

- 2 cups (500g) whole milk
- ½ cup (113g) sugar
- 2 eggs
- 3 Tablespoons (28g) cornstarch
- ¼ teaspoon salt
- 1 teaspoon (5g) vanilla extract
- 1 Tablespoon (14g) butter
- Chocolate Variation: 6 oz bittersweet or semisweet chocolate

Equipment

- Scale or measuring cups
- Measuring spoons
- Whisk or hand mixer
- Spatula
- Medium saucepan
- 2 mixing bowls
- Baking Sheet
- Suran wrap/parchment paper
- Small cookie scoop or piping bag

Vanilla Wafers

- ½ cup (113 g) unsalted butter softened
- ⅔ cup (133 g) granulated sugar
- 1 large egg room temperature
- 4 teaspoons vanilla extract
- 1 ½ cups (190 g) all-purpose flour
- ¾ teaspoons baking powder
- ½ teaspoon salt
- 1 - 2 Tablespoons milk

Chantilly Cream

- 1 cup (250g) heavy cream
- ⅓ cup (35g) powdered sugar
- ½ teaspoon vanilla extract