

DESSERT

# Banana Pudding With Sugar Biscuits

8 October 2026

| TOTAL TIME | SERVES | PER SERVING | CALORIES |
|------------|--------|-------------|----------|
| 45 min     | 10     | \$0.53      | 360 kcal |

Need a gluten free and lacto ovo vegetarian dessert? Banana Pudding With Sugar Biscuits could be an outstanding recipe to try. One serving contains 360 calories, 5g of protein, and 17g of fat. This recipe serves 10. For 53 cents per serving, this recipe covers 7% of your daily requirements of vitami...

## Ingredients

|                                                     |                                                       |
|-----------------------------------------------------|-------------------------------------------------------|
| <input type="checkbox"/> 3 bananas, sliced          | <input type="checkbox"/> 3 tablespoons butter         |
| <input type="checkbox"/> ¼ cup cornstarch           | <input type="checkbox"/> 3 egg yolks                  |
| <input type="checkbox"/> 4 cups milk                | <input type="checkbox"/> ½ cup powdered sugar         |
| <input type="checkbox"/> 0.1 teaspoon salt          | <input type="checkbox"/> ¾ cup sugar                  |
| <input type="checkbox"/> 10 servings Sugar Biscuits | <input type="checkbox"/> 1½ teaspoons vanilla extract |
| <input type="checkbox"/> 1 cup whipping cream       |                                                       |

EQUIPMENT Bowl, Sauce pan, Whisk, Hand mixer

## Method

- 1 Whisk together first 5 ingredients in a large saucepan. Cook over medium heat, whisking constantly, until mixture boils. Boil, whisking constantly, 1 minute.
- 2 Remove from heat, and stir in butter and vanilla.
- 3 Line bottom of a trifle bowl or large clear bowl with one-third of banana slices and one-third of pudding. Repeat layers twice, ending with pudding. Cover and chill 8 hours.

- 4 Beat whipping cream at medium speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form.
- 5 Spread evenly over pudding.
- 6 Serve with Sugar Biscuits.

| Nutrition per serving |             |                |                             |
|-----------------------|-------------|----------------|-----------------------------|
|                       | 360<br>KCAL | 5 g<br>PROTEIN | 17 g<br>FAT                 |
|                       |             |                | 49 g<br>CARBS               |
| Saturated Fat         |             |                | 10 g · 63% of daily needs   |
| Fibre                 |             |                | 1 g · 4% of daily needs     |
| Sugar                 |             |                | 42.6 g · 47% of daily needs |
| Sodium                |             |                | 103 mg · 4% of daily needs  |
| Cholesterol           |             |                | 106 mg · 35% of daily needs |
| Vitamin C             |             |                | 3.2 mg · 4% of daily needs  |

Adapted from My Recipes. Find this recipe, ratings and more ideas at [whatsheate.com/banana-pudding-with-sugar-biscuits-148648](https://whatsheate.com/banana-pudding-with-sugar-biscuits-148648)