

Mama's Versatile Puddings/Pie Fillings



Basic Vanilla Pudding

1 cup white sugar, 5 tablespoons cornstarch.

Mix well and add 2 cups milk. Stir over medium heat and use spatula constantly. Continue stirring until mixture thickens – and then add 1 tablespoon butter and 1 tsp. vanilla.

Coconut Cream Pie Filling

Add ½ cup coconut to Basic Vanilla Pudding recipe before adding the milk. All the rest is the same.

Banana Cream Pie Filling

Make Basic Vanilla Pudding and put in fridge until completely cold. Mash one small banana and mix into the cold vanilla pudding. Coin another small banana and mix into the pudding. Put in baked pie shell and top with Whipped Cream or Dream Whip or Cool Whip or Meringue. Banana Pie needs to be consumed when it's made because the bananas turn dark. It tastes good the second day, but it doesn't look good!!



Chocolate Pudding

Make Basic Vanilla Pudding but add 5 tablespoons cocoa to the white sugar and cornstarch. All the rest is the same. Serve warm with a scoop of ice cream. Delicious.