**Banana Pudding Recipe**

### Ingredients:

* 5 bananas, sliced
* 28 gluten-free vanilla cookies
* ½ cup walnuts, chopped
* **PUDDING:**
* 3 whole eggs
* 1 egg yolk
* 27 ounces full-fat coconut milk
* ¼ cup maple syrup
* 1 vanilla bean
* 2 tablespoons arrowroot starch
* 1 teaspoon cinnamon
* ¼ teaspoon sea salt
* ¼ cup Grade A maple syrup
* **WHIPPED CREAM:**
* 2–3 cups chilled coconut cream
* 1 tablespoon Grade A maple syrup

### Directions:

1. In a medium-sized saucepan, combine coconut milk and vanilla bean with seeds scraped into the pot as well. Heat milk to almost boil and then reduce to low.
2. In a separate bowl, whisk eggs, arrowroot, cinnamon, ¼ cup maple syrup and salt until well-combined.
3. Temper egg mixture by slowly pouring heated milk into the bowl while whisking continuously.
4. Once all is well-combined, add this mixture back to the saucepan over medium-low heat.
5. Whisk continuously until mixture thickens into a custard-like texture.
6. Remove and let cool before placing in the fridge to chill completely, about 1 hour.
7. While pudding is chilling, carefully remove the cream from two cans of coconut milk into a medium-sized bowl. Be sure to discard the coconut water in the can.
8. With a hand mixer, beat the cream until light and fluffy.
9. Add 1 tablespoon maple syrup while beating cream. Set aside.
10. In desired serving dish, layer ingredients in this order: pudding, cookies, bananas, whipped cream. Repeat this step until you've used all ingredients and whipped cream is the final topping.
11. Top with chopped walnuts and any remaining banana slices. Serve.
12. Can be stored in the refrigerator in an airtight container for 2–3 days.