

LAYERED PUDDING WAFER DESSERT

Makes 8-10 servings

400 g box	whole graham wafers
2 cups (500 ml)	milk
1/2 cup (125 ml)	sugar
1 Tbsp (15 ml)	all purpose flour
2 Tbsp (30 ml)	cornstarch
1/4 tsp (1 ml)	salt
2	egg yolks, beaten
1 tsp (5 ml)	vanilla
1 Tbsp (15 ml)	butter
1 cup (250 ml)	whipping cream , whipped, sweetened
2 cups (500 ml)	icing sugar
5 Tbsp (75 ml)	milk
2 squares	semi-sweet bakers chocolate, melted



Line the bottom of a 13" x 9" (3 L) pan with whole graham wafers. Set aside.

In medium saucepan, place milk. Mix together sugar, flour, cornstarch and salt. Add to milk. Stir well. Cook over medium heat, stirring constantly until mixture thickens. Add a little of the hot mixture to the egg yolks. Then add egg yolks into pudding. Cook, stirring constantly, until mixture boils and thickens. Remove from heat. Add vanilla and butter. Place waxed paper directly on surface of pudding while cooling to prevent surface film. Cool.

Spread cooled pudding on graham wafer base. Top pudding with sweetened whipped cream. Place another layer of whole graham wafers over whipped cream. In medium bowl, combine icing sugar and milk. Stir to make a glaze of spreading consistency. Pour glaze over graham wafers.

*Drizzle melted chocolate over glaze. Refrigerate 4 hours or overnight.

*To drizzle chocolate pour melted chocolate into small sealable bag. Cut a small piece of the bag off the corner and drizzle.