



Recipes by Peter

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THE BEST BANANA PUDDING

I love desserts! Hey, what fat guy does not like them? I'm right there, so I love desserts!

This banana pudding recipe comes together quickly. I suggest whipping your own whipped cream, but if you want to use a frozen nondairy topping you can, definitely use the more thick variety.

INGREDIENTS

- * 16 oz. whipping cream, 1 Pint
- * ½ cup granulated sugar
- * (1) 14 oz. can of sweetened condensed milk
- * (1) 8 oz. bar of cream cheese (room temperature)
- * 5 oz. (large size box) Jello Instant Banana Pudding mix
- * 2 cups milk
- * 8 bananas (sliced)
- * 1 box of Vanilla Wafers
- * 1 bag of Pepperidge Farm Chessman cookies

DIRECTIONS:

In a medium size bowl using a handheld mixer mix together the sweetened condensed milk and cream cheese.

In another bowl (or stand mixer bowl) whip the whipping cream until stiff peaks form. Add the ½ cup of sugar just at the end.

In another bowl mix together the pudding mix and whole milk.

Slice the bananas



In a large bowl combine the cream cheese and sweetened condensed milk mixture, the pudding and the whipped cream using the folding method.

Put a layer of vanilla wafers on the bottom of a 13 x 9 baking dish.

Cover with half of the bananas.

Cover with half of the cream mixture.

Add a second layer of bananas.

Cover with the remaining cream mixture.

Place the Chessmen cookies on top as shown in the video.

Wrap the dish with plastic wrap and let sit in the refrigerator for several hours or overnight.

Enjoy!