

## Creamy Banana Pudding with Layers of Vanilla Wafers and Fresh Bananas

The Best Banana Pudding ??



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### INGREDIENTS

- 1 box vanilla wafers
- 6-8 bananas, sliced
- 2 cups cold milk
- 1 (5 oz) box instant vanilla or banana cream pudding
- 1 (8 oz) package cream cheese, softened
- 1 (14 oz) can sweetened condensed milk
- 1 (12 oz) container whipped topping, thawed (or sweetened whipped cream)

### DIRECTIONS

1. ? Step 1: Layer the Base: Line the bottom of a 9x13-inch baking dish (or a large trifle bowl) with a layer of vanilla wafers. Add a layer of sliced bananas on top.
2. ? Step 2: Prepare the Pudding: In a large bowl, mix the milk and pudding mix using a hand mixer or whisk until smooth and slightly thickened. Set aside.
3. ? Step 3: Mix the Creamy Filling: In another bowl, blend the softened cream cheese with the condensed milk until very smooth. Gently fold in the whipped topping until fully combined.
4. ? Step 4: Combine & Layer: Add the cream cheese mixture to the prepared pudding and stir until well combined. Pour this creamy mixture over the bananas and wafers in your dish.
5. Top with another layer of vanilla wafers (for that beautiful golden finish).
6. ? Step 5: Chill & Serve: Refrigerate for at least 4 hours, or overnight if possible, to let the flavors meld and the texture set. Serve cold with extra banana slices or crushed cookies if you like.

### SWAPS & NOTES

Banana Cream Pudding adds extra flavor but vanilla is just as classic.

Fresh whipped cream works beautifully if you want to skip the frozen topping.

Add a dash of vanilla extract or a sprinkle of crushed Nilla wafers on top before serving.

## TIPS FOR SUCCESS

Use ripe but firm bananas - they won't brown too quickly and hold their shape.

Chill overnight for best flavor and texture.

Garnish before serving - crushed wafers or whipped cream dollops give it that extra flair.

Make in a trifle bowl if you want to show off those gorgeous layers.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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