

## Quick Banana Pudding Recipe: An Easy No-Bake Dessert Everyone Loves

1 package vanilla pudding mix



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### INGREDIENTS

- 4 bananas, sliced
- 1 package vanilla pudding mix
- 2 cups cold milk
- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract
- 1 box vanilla wafers

### DIRECTIONS

1. Prepare the pudding: In a mixing bowl, prepare the vanilla pudding mix according to the package instructions using the cold milk. Stir until smooth, then let it sit and thicken.
2. Make the whipped cream: In a separate bowl, whip the heavy cream with the powdered sugar and vanilla extract until stiff peaks form. This gives the dessert a fresh, fluffy layer that balances the richness of the pudding.
3. Start layering: In a large glass bowl or trifle dish, place a layer of vanilla wafers on the bottom. This creates the base and gives the dessert its signature texture.
4. Add the bananas: Top the wafers with a layer of sliced bananas, spreading them out evenly so every serving gets plenty of fruit.
5. Spoon over the pudding: Spread a layer of vanilla pudding over the bananas, covering them as evenly as possible.
6. Add the whipped cream: Top the pudding with a layer of whipped cream, smoothing it gently across the surface.
7. Repeat the layers: Continue layering vanilla wafers, bananas, pudding, and whipped cream until all the ingredients are used, finishing with whipped cream on top.
8. Garnish and chill: Garnish with extra banana slices and vanilla wafers if desired. Refrigerate for at least 1 hour before serving so the layers can set and the wafers can soften slightly.

## SWAPS & NOTES

This recipe is simple, but there are still a few ways to make it fit your preferences.

Bananas: Use ripe but still firm bananas for the best texture.

Overripe bananas can become mushy too quickly in the layers.

Pudding mix: Instant vanilla pudding works best for speed and ease.

### TIPS FOR SUCCESS

A few simple tips can make this dessert even better: Slice the bananas just before assembling to help prevent browning.

Chill the mixing bowl before whipping the cream for faster, better results.

Let the pudding fully thicken before layering so the dessert holds its shape better.

For cleaner layers, spread each component gently with a spoon or offset spatula.

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