

Easy Banana Pudding Recipe (Southern Classic Dessert)

There are many banana pudding recipes out there, but this one stands out for a few reasons:



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20 min

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INGREDIENTS

- 1 box of vanilla wafers
- 1 box of Nilla wafers
- 2 cups of whole milk
- 1 can of sweetened condensed milk
- 1 box of instant vanilla pudding mix
- 3-4 ripe bananas
- 1 cup of heavy whipping cream
- 1/4 cup of powdered sugar
- 1 teaspoon of vanilla extract

DIRECTIONS

1. In a large mixing bowl, combine the whole milk, sweetened condensed milk, and instant vanilla pudding mix. Whisk until well combined and smooth.
2. In a separate bowl, whip the heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
3. Gently fold the whipped cream into the pudding mixture until fully incorporated.
4. In a 9x13 inch dish, layer the bottom with vanilla wafers and sliced bananas.
5. Pour half of the pudding mixture over the wafers and bananas, spreading it evenly.
6. Add another layer of vanilla wafers and bananas on top of the pudding mixture.
7. Pour the remaining pudding mixture over the second layer of wafers and bananas, spreading it evenly.
8. Crush a handful of : Nilla wafers and sprinkle them on top of the pudding.
9. Cover the dish with plastic wrap and refrigerate for at least 4 hours, or overnight.
10. Before serving, crush more : Nilla wafers and sprinkle them on top of the pudding for added crunch.
11. Pro : Tip: For a more decadent version, you can also add a layer of sliced bananas on top of the pudding before adding the crushed Nilla wafers.

TIPS FOR SUCCESS

Make sure to use ripe bananas for the best flavor and texture.

For a quicker version, you can use instant vanilla pudding mix, but I highly recommend making the pudding from scratch for a richer

and creamier taste.

For a fun twist, you can also add a layer of chocolate pudding in between the layers of vanilla pudding.

If you don't have heavy cream, you can use whipped topping as a substitute.

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Original recipe: <https://chefmaniac.com/easy-banana-pudding-recipe-southern-classic-dessert/>