

Old-Fashioned Southern Banana Pudding with Salted Caramel Twist

Let me walk you through how I make this dreamy dish from start to finish.



TIME
20 min

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INGREDIENTS

You'll Need (Serves 8-10 | Prep Time: 20 minutes | Chill Time: 4 hours or overnight)

For the Whipped Cream: 1 1/2 cups heavy whipping cream 2 tablespoons powdered sugar 1 teaspoon vanilla extract:

DIRECTIONS

1. Step-by-: Step)
2. Make the : Pudding Base
3. In a large mixing bowl, I combine all three dry pudding mixes. Then I slowly whisk in the
4. evaporated milk
5. condensed milk
6. . It thickens up fast, so I keep whisking until it's
7. smooth and creamy
8. Once it's fully blended, I stir in the
9. vanilla extract
10. and let it sit for
11. to firm up a bit.
12. Tip: Let it chill in the fridge while you make the whipped cream-it'll keep thickening.
13. Whip the : Cream
14. (chill it for 10 minutes if you've got the time), I beat the
15. heavy whipping cream
16. powdered sugar
17. until soft peaks form. Then I go just a little further until it's light and fluffy, holding firm peaks.
18. This whipped cream is what makes the pudding so decadent-it's not optional in my book.
19. Layer the : Goodness
20. Time to build the beauty.
21. I start with a layer of
22. shortbread cookies
23. on the bottom of my dish (9x13 works great, or you can use a trifle bowl for drama).

24. Then I add a layer of
25. thin banana slices

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Original recipe: <https://chefmaniac.com/old-fashioned-southern-banana-pudding-with-salted-caramel-twist/>