

Creamy, Fruity, and Packed with Southern Charm

into the mix? Game changer. This



TIME
20 min

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INGREDIENTS

- 2 boxes Vanilla Wafers
- 6 to 8 bananas, sliced
- 2 cups milk (whole or 2% recommended)
- 1 (5 oz.) box French Vanilla pudding mix (instant)
- 1 (8 oz.) package cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) container frozen whipped topping, thawed (or 3 cups sweetened whipped cream)
- 1 container fresh strawberries, hulled and chopped

DIRECTIONS

1. Layer the Cookies and Bananas: In a 13x9-inch dish, line the bottom with one box of vanilla wafers. Top with a single layer of sliced bananas. (I like to overlap them slightly so every bite gets banana.)
2. Make the Pudding Base: In a mixing bowl, whisk together the milk and French vanilla pudding mix until smooth and starting to thicken. Set aside to finish setting while you make the filling.
3. Whip the Cream Cheese Mixture: In a separate bowl, beat the cream cheese and sweetened condensed milk together until silky and smooth. No lumps-you want this base ultra-creamy.
4. Gently fold in the whipped topping (or homemade whipped cream) until fully combined.
5. Combine and Layer: Stir the pudding mixture into the cream cheese mixture until well blended. Pour this creamy filling over the banana and cookie layer, spreading evenly with a spatula.
6. Sprinkle a generous layer of chopped fresh strawberries over the top.
7. Then, add the remaining vanilla wafers in a single layer to finish it off. You can arrange them in a neat grid or just scatter them evenly.
8. Chill and Serve: Cover the dish with plastic wrap and refrigerate for at least 2 hours-overnight is even better. This gives the wafers time to soften slightly and the flavors to come together.
9. When ready to serve, scoop into bowls or cut into squares, making sure each serving gets a bit of everything-pudding, banana, strawberry, and cookie.

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

Original recipe: <https://chefmaniac.com/creamy-fruity-and-packed-with-southern-charm/>