

Banana Pudding

Serves 10

Ingredients

2 cups cold milk
1 tsp vanilla extract
2 (3.4 oz each) instant vanilla pudding packages
1 14 oz sweetened condensed milk
2 cups heavy whipping cream
1 11 oz. vanilla wafers
4 fresh bananas
3 Tbsp powdered sugar

Instructions:

In a large bowl, beat the cold milk with vanilla extract and vanilla pudding until it thickens. Pour in the condensed milk and beat to combine.

In a separate bowl, beat the heavy whipping cream until stiff peaks form. Add about two-thirds of the whipped cream into the pudding and gently fold in with a spatula.

Add the powdered sugar into the remaining one-third whipped cream and fold with a spatula to combine. Refrigerate until needed.

Add about 1/4th of the vanilla wafers into the bottom of your trifle bowl and about 1/4th of the bananas.

Spread 1/4 of the pudding over the bananas/wafers. Repeat with remaining layers until you have four layers.

Add the reserved whipped cream over top of pudding and decorate as desired. Cover and refrigerate 2 hours before serving.

Credit: natashaskitchen.com