



Chocolate Banana Pudding

Level: Easy

Prep Time: 20 minutes

Serves: 12

Chill Time: up to 8 hours or overnight



1 (14 oz.) can sweetened condensed milk

1½ cups cold water

1 (3.9 oz.) package JELL-O instant chocolate pudding mix

3 cups heavy whipping cream

1 (14.3 oz.) package Nabisco OREO chocolate sandwich cookies (Original)

4 cups sliced ripe bananas

1 to 2 (1.45 oz.) Hershey's Special Dark chocolate bars (or similar)

In a small bowl, on the medium speed of an electric mixer, beat together the sweetened condensed milk and water until well combined, about 1 minute. Add the pudding mix and beat well, about 2 minutes more. Place a sheet of plastic wrap (cling wrap) directly on the entire surface of the pudding mixture (to prevent a skin from forming). Refrigerate for 3 to 4 hours, until pudding is set.

In a large bowl, whip the heavy cream with an electric mixer until stiff peaks form. With a large rubber or silicone spatula, gently fold the pudding mixture into the whipped cream until well blended and no streaks of pudding remain.

Cut OREO cookies into fourths, leaving a few cookies whole to garnish the top.

To assemble, arrange 1/3 of the cookies to cover the bottom of a large, clear trifle bowl, overlapping if necessary, then 1/3 of the bananas. With a microplane zester or a small-hole grater, shave 1/3 of the chocolate candy bar(s). Top with 1/3 of the pudding. Repeat the layering twice more. Garnish with additional cookies, cookie crumbs, or chocolate shavings. Cover tightly with plastic wrap and chill in the refrigerator for 4 hours or up to 8 hours, but no longer, before serving.

Recipe adapted from Magnolia Bakery's Original Famous Banana Pudding: Torey, Alyssa. (2004). More From Magnolia. New York: Simon & Schuster. Page 113.

Notes:

- Do not substitute the JELL-O pudding mix and Nabisco OREO cookies with generic brands.
- It may seem like you're using a lot of cookies for each layer, but trust me, use the entire package for this dessert, saving a few on the side to garnish the top. It will add much needed texture to the pudding.
- You could also layer this dessert in individual bowls, as pictured above.