



Magnolia Bakery's Famous 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 (3.4 oz.) package JELL-O instant vanilla pudding mix
- 3 cups heavy whipping cream
- 1 (12 oz.) box Nabisco Nilla Wafers
- 4 cups sliced ripe bananas



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. 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.

To assemble, arrange 1/3 of the wafers to cover the bottom of a large, clear trifle bowl, overlapping if necessary, then 1/3 of the bananas and 1/3 of the pudding. Repeat the layering twice more. Garnish with additional wafers or wafer crumbs. 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: Torey, Alyssa. (2004). More From Magnolia. New York: Simon & Schuster. Page 113.

Notes:

- Do not substitute the JELL-O pudding mix and Nabisco Nilla Wafers with generic brands.
- It may seem like you're using a lot of wafers for each layer, but trust me, use the entire box for this dessert, saving a few on the side to garnish the top. It will add much needed texture to the pudding.