

Magnolia Bakery Banana Pudding

Yield: 6 servings

This banana pudding dessert is creamy, fluffy and oh so delicious!

ingredients:

- 1 can (14oz) sweetened condensed milk
- 1 1/2 cups cold water (filtered is best)
- 1 small box (3.4 oz.) instant vanilla pudding mix
- 3 cups heavy whipping cream
- 1 box of Nilla Wafers (cookies)
- 4 medium bananas

directions:

In the bowl of an electric mixer, blend sweetened condensed milk and cold water until combined. Add pudding mix and blend on medium speed about 2 minutes. Transfer mixture to a small bowl, cover and refrigerate for **at least 4 hours** (or overnight).

After the pudding mixture has chilled and is very firm (at least 4 hours), beat cold whipping cream in the bowl of an electric mixer until the cream is fluffy and holds a stiff peak. Then, use a spatula to gently fold the pudding mixture into the whipped cream (add the pudding to the whipped cream in two batches). Fold/stir just until the pudding is combined. Fill (2/3 full) a large piping bag or a large ziplock bag with the whipped pudding (then snip off one corner of the bag).

Pour about 1/2 of the box of Nilla Wafers into a large bowl and break up each cookie in half or into a couple pieces.

Slice bananas, reserving a 1/2 of a banana (in the peel) to slice and add just before serving.

Begin assembly by adding a few broken cookies, a few slices of banana, and a layer of the pudding. Repeat with cookies, banana

and pudding. Add a third layer if possible (depending on your dishes). Chill assembled desserts **at least 30 minutes** or up to 6 hours. Shortly before serving, add a garnish of a few broken cookies and a slice of banana.

Recipe source - [The Complete Magnolia Bakery Cookbook](#)