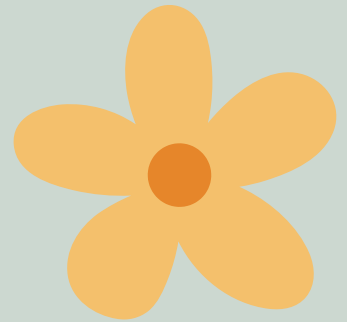


# Banana Pudding

## Ingredients:

- 1 (14-ounce) can sweetened condensed milk
- 1½ cups ice-cold water
- 1 (3.4-ounce) package instant vanilla pudding mix
- 3 cups cold heavy cream
- 1 (11-ounce) box vanilla wafer cookies (such as Nilla)
- 4-5 ripe bananas, sliced



## Directions:

1. In the bowl of a stand mixer fitted with the whisk attachment, beat the condensed milk and water on low speed until blended, then increase the speed to medium and whisk until well combined, about 1 minute. Add the instant pudding mix and beat until there are no lumps and the mixture is smooth, about 2 minutes. Transfer the mixture to a medium bowl, cover and refrigerate until firm, at least 1 hour or overnight.
2. Using the stand mixer with the whisk attachment, whip the heavy cream on medium speed for about 1 minute, until the cream starts to thicken, then increase the speed to medium-high and whip until stiff peaks form. Be careful not to overwhip.
3. With the mixer running on low speed, add the pudding mixture a spoonful at a time. Mix until well blended and no streaks of pudding remain.
4. To assemble, set aside 4 to 5 cookies, whole or crumbled, for garnish. In a 4- to 5-quart trifle bowl or a wide glass bowl (or in 12 8-ounce bowls or ramekins), spread one-quarter of the pudding over the bottom and layer with one-third of the cookies and one-third of the sliced bananas (enough to cover the layer). Repeat the layering twice more. End with a final layer of pudding.
5. Cover tightly with plastic wrap and refrigerate for 4 to 6 hours. Cookies should be tender when poked with a knife. This dessert is best served within 12 hours of assembling. To serve, garnish the top with the reserved cookies or cookie crumbs.

