

Jasmin's Southern Banana Pudding

WHY YOU'LL LOVE THIS CREAMY BANANA PUDDING

Serves: 8-10

Ingredients: Banana cream pudding mix, real milk, bananas, vanilla wafers, sweetened condensed milk, whipped topping, whipped cream (for topping), crushed vanilla wafers (for topping).

Directions: Mix the banana cream pudding mix and milk together in a bowl. Let the pudding mixture sit for a few minutes until it thickens. Slice up the bananas into thick pieces. Create a layer in your serving dish using whole vanilla wafers and about half of the sliced bananas. Add the sweetened condensed milk into the thickened pudding mixture and mix well. Gently fold the whipped topping into the pudding mixture. Pour the pudding mixture over your base layer. Add another layer of sliced bananas on top. Place the pudding in the fridge to chill until it is nice and thick. Before serving, top the pudding with whipped cream and crushed vanilla wafers.

Jasmin's Tip: Adding sweetened condensed milk is the secret ingredient that makes the pudding much richer, thicker, and truly sets this Southern classic apart.