



Banana Pudding

Ingredients

1 package (3.4 oz) instant vanilla pudding mix
1 cup whole milk
7 oz sweetened condensed milk
½ tablespoon lemon juice
1 teaspoon vanilla extract
8 oz heavy cream
2 tablespoons powdered sugar
Vanilla Wafers
Bananas, sliced as needed
Extra sweetened whipped cream as needed for topping

Whip the heavy cream and powdered sugar into soft peaks. In a separate bowl, whisk together the whole milk, condensed milk, lemon juice and vanilla extract. Slowly whisk in the pudding mix and continue whisking for 2 minutes. Fold the whipped cream into the pudding mixture 1/3 portions at a time. In the bottom of a 9"x9" casserole dish, spread an even layer of vanilla wafers. Spread sliced bananas on top of wafers. Spread half of pudding mixture over the bananas. Repeat wafers, bananas, and pudding.

Top with sweetened whipped cream. For best results, make 1 day ahead of time and chill overnight.

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