

Vanilla Banana Pudding

Recipe provided courtesy of [Magnolia Table Cookbook](#).

Serves 6-8

Ingredients

- 8 oz. block cream cheese
- 14 oz. can of condensed sweet milk
- 1 cup whole milk
- 3.4 oz. package of instant vanilla pudding
- 16 oz. tub Cool whip, thawed
- 11 oz. box vanilla wafers
- 3 bananas sliced, or more as needed



Instructions

1. In an electric stand mixer fitted with the whisk attachment, beat the cream cheese until smooth. Add the condensed milk, whole milk and pudding mix. Beat on high for about 2 minutes, until very well blended. Add half of the whipped cream and beat just until combined.
2. To assemble the pudding, use a 3-quart trifle bowl or another straight-sided glass bowl. Cover the bottom of the bowl with vanilla wafers, arranging them in a single layer without overlapping. Spoon about one-third of the pudding on top to a depth of 1 ½-inches. Cover the pudding with a layer of wafers. Arrange a layer of banana slices on top of the wafers.
3. Spoon half of the remaining pudding on top of banana slices to a depth of about 1 ½-inches above the first layer. Again, cover the pudding with a layer of wafers and then arrange a layer of banana slices on top.
4. Spoon the remaining pudding over the bananas and smooth the top. Cover the pudding with a layer of wafers.
5. Spoon the remaining whipped cream on top and smooth the surface or use the back of a spoon to form pretty swirls on the surface before serving.
6. Cover the bowl with plastic wrap and chill in the refrigerator for at least 2 hours and up to 1 day.