

Old fashioned Southern banana pudding

Ingredients

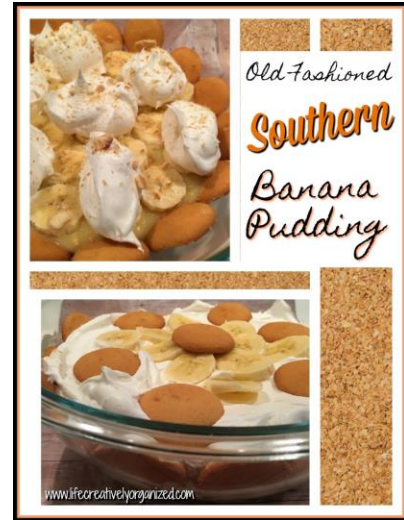
1 box instant banana cream pudding mix

2 c. milk

2 bananas

1 box Nilla wafers

8 oz. tub Cool Whip



Directions

Make the banana cream pudding by mixing together the pudding mix and 2 cups of cold milk. Whisk for 2 minutes. Then set it aside and allow the pudding to set up for 5 minutes.

Line a glass bowl to about halfway up the sides with the Nilla wafers. Start at the bottom and stack the wafers on top of each other so they line the sides of the bowl.

Gently spoon the pudding into the bowl, being careful not to dislodge the stacked wafers.

Slice one and a half bananas and spread the pieces evenly over the pudding.

Here are 2 ways to finish your banana pudding, depending on whether you want a lot of Cool Whip or not.

1. Add the Cool whip in large dollops to the top of the pudding and bananas.
Garnish with crushed Nilla wafers.
2. Spread the Cool Whip evenly over the entire top of the pudding/banana mixture.
Garnish with more sliced bananas and Nilla wafers.

No matter which way you choose to add your Cool Whip, you will get rave reviews for this wonderful old fashioned Southern banana pudding.

Whip some up, sit in the shade and cool off with this delicious dessert!