

Nancy's 'Nanner Puddin'

My sister always made banana pudding for the holidays in the big yellow Pyrex bowl, and it was the best! I never got her recipe, but I have the memories, and this is almost as good as hers. (And it's pretty easy)

Prep Time: 15 Minutes

Total Time: 30 Minutes

Cook Time: Ø Minutes

Servings: 24

Ingredients

- 2 packages (5.1 oz. box) Jell-O vanilla instant pudding
- 4 cups cold milk
- 2 15oz cans whipped cream
- 6 bananas, sliced
- 1 box Nilla Wafers (or maybe more...)

Instructions

1. Beat milk and pudding mix with whisk for 2 minutes. Let stand 5 minutes until soft set. Empty one can of whipped cream into the bowl and fold in, then the same with second can.
2. Meanwhile, layer Nilla Wafers in an even layer in a 12 x 10 x 3 aluminum half pan. Cover bottom completely and up the sides, then Layer bananas in an evenly on top of the cookies
3. Spoon half the pudding over the bananas and smooth.
4. Layer with more Nilla Wafers and bananas then the remaining pudding.
5. Garnish crushed Nilla wafers if desired.