

Banana Pudding Confections

Recipe

TOTAL TIME:
1 hour and 30 minutes

NOTES:

To prevent browning of bananas, lightly coat sliced bananas in a simple syrup (sugar and water mixture) and slightly spritz or squeeze lemon juice over them to prevent oxidation.

INGREDIENTS

- 1 – 12oz container frozen whipped topping
- 1 – can of sweetened condensed milk
- 1 – 8oz package cream cheese
- 2 cups milk
- 1 box instant french vanilla pudding mix
- 6 to 8 bananas
- 2 bags of chessmen piece cookies
- 1 box yellow cake



Follow instructions of Yellow Box Cake
to make the cake base.

In a bowl, combine the milk and pudding
mix and blend well using a handheld
electric mixer. I let sit in fridge for
a few minutes also to help thicken. In
another bowl, start to combine the
cream cheese and condensed milk
together and mix until smooth. Fold the
whipped topping into the cream cheese
mixture. Add the cream cheese mixture
to the pudding mixture and stir until
well blended. Pour the mixture over the
cake base preferably in small cups and
then layer pudding ,chessman cookies
and bananas and decorate the top with
whipped topping and chessman pieces.
Refrigerate until ready to serve.