

# Noreen's Kitchen

## Banana Pudding Squares

### Ingredients

### Serves 12

3 cups Nilla Wafer crumbs (1 box crushed)	3 cups heavy cream
1 stick (1/2 cup) butter, melted	3 tablespoons granulated sugar
2 boxes (4 serving size) Vanilla instant pudding	1 tablespoon vanilla extract
3 cups whole milk	
4 medium sized bananas, sliced	
1 tablespoon lemon juice	

### Step by Step Instructions

Whip heavy cream, granulated sugar and vanilla in a large bowl until it reaches the stiff peaks stage. Place one cup of whipped cream into a pastry bag fitted with a star tip. Set aside.

Combine sliced bananas with lemon juice and toss to coat. Set aside.

Combine 2 cups of crushed Nilla wafers with melted butter, stir well, to combine.

Press crumb mixture into the bottom of a 9 x 13 inch baking dish. Set aside.

Combine, pudding mix and milk in a large bowl and whisk until very thick.

Pour cream custard over the top of the crumb crust and spread evenly.

Evenly spread sliced bananas over the cream custard mixture.

Top bananas with whipped cream and spread evenly. Pressing gently as you spread will help to fill in gaps between the bananas and the custard. Allowing your squares to be solid and even.

Pipe a decorative border around the top edge of the pudding.

Sprinkle the remaining cookie crumbs over the center of the pudding.

Decorate with any remaining whipped cream.

Refrigerate for at least three hours before serving.

**Enjoy!**