

NILLA WAFERS AND VANILLA PUDDING DESSERT

My mother used to make this recipe for my brother and I. She would use a 9-inch pie pan. My variation is basically a trifle dessert – a British style where individual elements are layered on top of each other in a goblet. We always had a rule in the family where we had to save a serving of this for my dad, but sometimes my brother and I wouldn't and we'd get in so much trouble.



Serves 6

Ingredients:

Nilla wafers

Bananas, peeled and chopped

Instant pudding

3 cups milk

Heavy cream

Directions:

- Peel bananas and chop until wafer-thin.
- In large goblets, place individual Nilla wafers, round side facing outwards, until the bottom and sides are covered (about 6 wafers per cup).
- Add bananas into the middle of each cup.
- In a large mixing bowl, whisk together instant pudding package, milk and cream.
- Top the Nilla wafers and the bananas with the pudding.