

Nutter Butter®-Banana Pudding Trifle



*Photo: Jennifer Davick; Styling: Lisa Powell Bailey
Outstanding*

Prep: 35 min., Cook: 20 min., Stand: 30 min., Chill: 2 hr. This homemade pudding is divine, economical, and uses on-hand ingredients. The pudding has thickened enough when a distinct trail is left in the mixture when you stir with a spoon. The cookies will soften the longer the dessert chills.

Yield: Makes 8 to 10 servings

Ingredients

- 3 cups milk
- 3 large eggs
- 3/4 cup sugar
- 1/3 cup all-purpose flour
- 2 tablespoons butter
- 2 teaspoons vanilla extract
- 5 medium-size ripe bananas
- 1 (1-lb.) package peanut butter sandwich cookies
- 2 cups sweetened whipped cream
- Garnishes: peanut butter sandwich cookies, dried banana chips, fresh mint sprigs

Preparation

1. Whisk together first 4 ingredients in a large saucepan over medium-low heat. Cook, whisking constantly, 15 to 20 minutes or until thickened. Remove from heat; stir in butter and vanilla until butter is melted.

2. Fill a large bowl with ice. Place saucepan in ice, and let stand, stirring occasionally, 30 minutes or until mixture is thoroughly chilled.

3. Meanwhile, cut bananas into 1/4-inch slices. Break cookies into thirds.

4. Spoon half of pudding mixture into a 3-qt. bowl or pitcher. Top with bananas and cookies. Spoon remaining pudding mixture over bananas and cookies. Top with sweetened whipped cream. Cover and chill 2 to 24 hours. Garnish, if desired.

Note: For testing purposes only, we used Nabisco Nutter Butter® Sandwich Cookies. For photography, we divided mixture between 2 (1 1/2- to 2-qt.) wide-mouthed pitchers.

Shortcut Nutter Butter®-Banana Pudding Trifle: Omit eggs, sugar, flour, and butter. Substitute thawed extra creamy whipped topping for sweetened whipped cream. Reduce vanilla to 1 tsp. Place 3 cups milk and vanilla in large bowl; add 2 (3.4-oz.) packages vanilla instant pudding mix. Beat with an electric mixer at medium speed 2 minutes or until thickened; let stand 5 minutes. Stir in 1 (8-oz.) container sour cream. Proceed with recipe as directed in Steps 2 through 4.

Note: For testing purposes only, we used Jell-O Vanilla Instant Pudding and Pie Filling and Cool Whip Extra Creamy.

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