

# Taste of New Orleans Banana Pudding

## Ingredients

### For the Crust

- 1 package Pepperidge Farm Bordeaux Cookies, crumbled
- 2 T butter, melted
- 3/4 c chopped toasted pecans
- 1/2 t salt

### For the Pudding

- 2 small packages cook & serve vanilla pudding mix
- 3 3/4 c cold milk (not skim)

### For the Whipped Cream

- 1 Pint Heavy Whipping Cream
- 1/4 c Sugar
- 8 oz. Cream cheese, softened
- 1t Vanilla Extract

### For the Bananas

- 1/4 Cup Butter
- 2/3 Cup Dark Brown Sugar
- 3 T Banana Rum (or any light rum)
- 1 1/2 t Vanilla Extract
- 1/2 t Ground Cinnamon
- 5 Bananas, sliced
- 1/2 t salt

## Instructions

### For the Crust

Preheat Oven to 350°. In a mixing bowl combine cookie crumbles, pecans, salt and melted butter. Spread mixture on a baking sheet. Bake for 8 minutes, stirring midway. Set aside to cool until ready to use.

### For the Pudding

Cook Pudding according to package directions. Cover with plastic wrap and place in fridge until ready to use.

### For the Whipped Cream

Using a stand or hand mixer fitted with the whisk attachment, whip the cream cheese and sugar until fluffy, add heavy cream and vanilla extract and whip on high speed about 3-4 minutes or until stiff peaks begin to form. Place in Fridge and chill until ready to use.

**For the Bananas**

In a large skillet over medium heat, melt butter. Mix in sugar, Rum, vanilla, cinnamon and salt. When mixture starts to bubble add the bananas, stirring to coat. Cook for about 4-5 minutes or until Bananas are hot and rum has cooked off. Cool completely, then chill until ready to use.

One hour before serving, layer in one large glass bowl or 6 smaller individual bowls as follows:

3/4 of crust mixture

1/2 of Pudding

Bananas

1/2 of pudding

Whipped cream

Remaining crust mixture

Chill until ready to serve. Makes 6 - 8 servings.