

# Classic Banana Pudding with Banana Infused Pecan Praline Ice Cream

## Ingredients:

14 oz. Sweetened Condensed Milk  
8 oz. Cream Cheese  
1 pack Vanilla Pudding Mix  
2 Cups Milk  
1 Teaspoon Vanilla  
3 Cups Heavy Cream  
1/4 Cup Powdered Sugar  
1 Pack Vanilla Wafers

## Directions:

1. Beat sweetened condensed milk, cream cheese in a large bowl.
2. Add pudding mix, milk and vanilla and combine.
3. In a cold bowl whip heavy cream until soft peaks form. Add powdered sugar and vanilla and beat until stiff peaks.
4. Fold in whipped cream.
5. Line a 9 by 13 inch pan with wafers, then sliced bananas and top that with pudding mixture.  
Repeat until there is no more filling mixture.
6. Refrigerate for 4 hours or overnight.

## Compote Directions:

1. With immersion blender, blend bananas in a saucepan.
2. Add cream cheese and cook on medium until it becomes thick.
3. Heat half-n-half and sugar to 175F, add a little to eggs then add eggs to pot.
4. Whisk constantly and cook over low heat until it reaches 160F.
5. Cool mixture in a clean bowl placed in an ice bath.

## Pecan Praline Ice Cream:

3/4 Cup Brown Sugar  
1/4 Cup Heavy Cream  
3 Tablespoons Salted Butter  
1/2 Teaspoon Vanilla Extract  
3/4 Cup Powdered Sugar  
1 1/4 Cup Chopped Pecans

## **To make candied praline pecans**

### **Directions:**

Combine brown sugar, heavy cream and butter in a medium saucepan. Bring to a boil over medium heat, stirring constantly.

Start a timer and boil for 1 minute, then remove from heat. Immediately whisk in the powdered sugar, then gently stir in pecans and vanilla extract. Working quickly, stir until pecans are covered in candy.

Allow to cool for 8-10 minutes, then spread onto parchment paper. Crumble up any large pieces.

In a large heavy saucepan, heat half and half to 175F. Stir in sugar and salt until dissolved.

Whisk a small amount of hot mixture into eggs. Return all to the pan, whisking constantly. Cook and stir over low heat until mixture reaches 160F and coats the back of a metal spoon. Remove from heat. Cool quickly by placing pan in a bowl of ice water, stir for 2 minutes. Stir in whipping cream, milk and vanilla. Press plastic wrap onto surface of custard. Refrigerate for several hours or overnight.

### **Ice Cream Base:**

#### **Ingredients**

2 Cups Half and Half

1 1/4 Cups Sugar

Dash of Salt

3 Eggs

3 1/2 Cups Heavy Whipping Cream

1 Can (16 oz.) Evaporated Milk

3 Teaspoons Vanilla

#### **Directions**

Stir in bananas.

Fill cylinder of ice cream maker 2/3 full and freeze according to manufacturers directions.

Refrigerate remaining mixture until ready to freeze.

When ice cream is frozen, transfer to a container and freeze for 2-4 hours before serving.