



## Banana Puddin'

**Yields:** 20 servings

**Total Time:** 20 Minutes active time (20 minutes resting time for pudding)

Seal said if you're ever gonna survive, ya gotta get a little crazy, and we love goin' bananas, y'all. A little banana pudding, when done right, hits hard, just like when you're hearin' someone pour their heart out when they're croonin', making their guitar wail, or making the turntables burn. We pour in some soul into ours, too. We like to get a little butts, so we throw in some hazelnuts. We add in some honey to play the goodie two-shoes role, and a little brandy to rep that little devil on our shoulder, too. See, to make any great dish, especially dessert, you need balance and harmony, just like music... and if you want to make something great on stage or to make your people feel it, on their plate or in their heart, you gotta be a little brave, too. That's how we roll with this sweet treat, and it's perfect at the end of a great meal, and hits the spot after rehearsin', rocking an open mic, or just learnin' chords.

### *Ingredients*

- 2 C of ice-cold milk
- 5 oz. package of instant vanilla pudding mix
- 14 oz. can of sweetened condensed milk
- 1 Tbsp pure vanilla extract
- 1 12 oz. container of that frozen whipped topping, slightly thawed out
- 16 oz. vanilla wafer cookies
- 12 bananas, sliced thin (wait until the very last second to peel and slice)
- ½ C crushed cashews
- 1 Tbsp honey
- 1 Tbsp brandy

### *Directions*

- In a large mixing bowl, whisk the puddin' mix and milk for 2 minutes straight
- Whisk in the condensed milk and the crushed hazelnuts until smooth
- Stir in the vanilla and the brandy
- Stir in the nearly frozen whipped topping
- Let the mixture rest in the fridge for 20 minutes at least



- Break up the wafers a bit in their bag
- Add the crushed cashews into the wafer bag
- These next steps can either be done in a big bowl if you're serving family style, or if you're doing single servings, as we like, you can do 'em individually...
- Add a layer of broken wafers/cashews
- Add a layer of sliced bananas, and press them down a bit
- Add a layer of the topping
- Keep repeating until you've used all your ingredients
- Grab a spoon and dig in', puddin'!