



## Quick and Sinful Carmelized Banana Pudding

*Super easy and super sinful – a dangerous combination*

**Prep Time:** 5 minutes

**Inactive prep:** 1 hour

**Equipment:**

- Large bowl
- Medium saucepan

**What you need:**

1 3.5 oz package Jell-O instant vanilla pudding mix

2 cups milk

4 large, very ripe bananas

2 tbsp butter

2 tbsp brown sugar

1 ½ cups Nilla wafers, crushed

Additional Nilla wafers for serving

**To Prepare:**

Prepare your vanilla pudding mix according to the package directions. Place your mix in a bowl, add the milk, whisk or electric mix for 2 minutes, let it sit and thicken for 5 minutes.

While your pudding sits, get the butter and brown sugar in the saucepan over medium heat. Peel and slice three of the bananas into medium slices. Once the sugar and butter have melted into a thick caramel-like substance, add the bananas and sauté until they break down into a chunky applesauce-like consistency. About 5 minutes. Once the bananas are ready, kill the heat, dump them into the pudding, and mix well. Add the 1 ½ cups of crushed Nilla wafers and mix well. Cover the bowl and allow to cool on the counter before placing in the fridge to chill completely, approximately 1 hour. If you need it cooler faster, stash it in the freezer for 15 minutes before moving it to the fridge.

Once your pudding has chilled completely, slice the remaining banana into medium slices and fold into the pudding along with an additional cup of coarsely crushed nilla wafers (or to taste). Serve cold with additional nilla wafers as desired. Super deep and flavorful in no time at all.