

My Favorite Recipe

Deep-Dish Layered Banana Pudding



Find the Needle

The needle last month was on page 5 in the bottom picture. Don't forget to find it for this month!

(actual size)



What You Need

46 vanilla wafers, divided
 ½ cup chopped PLANTERS Pecans
 1/3 cup packed brown sugar
 1tsp. ground cinnamon
 3 Tbsp butter, melted
 2 pkg. (3.4 oz. each) JELL-O Vanilla Flavor Instant Pudding
 2 cups cold milk
 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
 4 bananas (1 lb.), sliced
 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
 ¼ cup granulated sugar

Make It

HEAT oven to 350°F.

CRUSH 30 wafers; mix with next 4 ingredients. Spread onto bottom of 15x10x1-inch pan sprayed with cooking spray. Bake 5 min.; stir. Bake 3 to 5 min. or until golden brown; cool.

BEAT pudding mixes and milk in medium bowl with whisk 2 min. (Pudding will be thick.) Stir in 1 cup COOL WHIP.

LAYER 1/3 of the crumb mixture and half each of the bananas and pudding in 2-qt. serving bowl; repeat. Beat cream cheese and granulated sugar in medium bowl with mixer until blended. Gently stir in 1 cup of the remaining COOL WHIP; spread over top of dessert, sealing to edge of bowl. Sprinkle with remaining crumb mixture. Refrigerate 3 hours.

TOP each serving with remaining COOL WHIP and whole wafers just before serving.