



LIVE WELL
ALABAMA

#EatBetter

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Dessert

Classic Banana Pudding

Helpful Hints

- **Use pineapple instead of bananas for a new flavor.**
- **Top pudding with fresh blueberries or strawberries for more fruit flavor.**
- **Sprinkle with cinnamon for a touch of sweetness.**

Classic Banana Pudding

Serves 8

Ingredients

- 1 5.1-ounce package
vanilla-flavored instant
pudding mix
- 3 cups skim milk
- 20 to 30 vanilla wafers
- 6 bananas, sliced

Directions

1. Prepare pudding mix with skim milk according to package directions and mix well.
2. Arrange layer of vanilla wafers in baking dish.
3. Top with bananas and half of pudding.
4. Repeat layers.
5. Cover and refrigerate.