



## Magnolia Bakery Banana Pudding Recipe

To Many, The Banana Pudding At The Famed New York Shop Magnolia Bakery Is Even More Iconic Than The Store's Beloved Cupcakes. Airy, Creamy And Delightfully Reminiscent Of Childhood Packaged Snacks (Thanks To Instant Vanilla Pudding Mix), This Dessert Is Both A Crowd Pleaser And Easy To Assemble. If You're Making 12 Individual Servings Rather Than One Large One, You'll Have Enough Cookies To Use Two Per Layer. If You Prefer More Coverage, Make Only Two Layers And Use Three Cookies Per Layer. —priya Krishna

**Step 1 :** In The Bowl Of A Stand Mixer Fitted With The Whisk Attachment, Beat The Condensed Milk And Water On Low Speed Until Blended, Then Increase The Speed To Medium And Whisk Until Well Combined, About 1 Minute. Add The Instant Pudding Mix And Beat Until There Are No Lumps And The Mixture Is Smooth, About 2 Minutes. Transfer The Mixture To A Medium Bowl, Cover And Refrigerate Until Firm, At Least 1 Hour Or Overnight.

**Step 2 :** Using The Stand Mixer With The Whisk Attachment, Whip The Heavy Cream On Medium Speed For About 1 Minute, Until The Cream Starts To Thicken, Then Increase The Speed To Medium-high And Whip Until Stiff Peaks Form. Be Careful Not To Overwhip.

**Step 3 :** With The Mixer Running On Low Speed, Add The Pudding Mixture A Spoonful At A Time. Mix Until Well Blended And No Streaks Of Pudding Remain.

**Step 4 :** To Assemble, Set Aside 4 To 5 Cookies, Whole Or Crumbled, For Garnish. In A 4- To 5-quart Trifle Bowl Or A Wide Glass Bowl (Or In 12 8-ounce Bowls Or Ramekins), Spread One-quarter Of The Pudding Over The Bottom And Layer With One-third Of The Cookies And One-third Of The Sliced Bananas (Enough To Cover The Layer). Repeat The Layering Twice More. End With A Final Layer Of Pudding.

**Step 5 :** Cover Tightly With Plastic Wrap And Refrigerate For 4 To 6 Hours. Cookies Should Be Tender When Poked With A Knife. This Dessert Is Best Served Within 12 Hours Of Assembling. To Serve, Garnish The Top With The Reserved Cookies Or Cookie Crumbs.

## **Second Recipe For Magnolia Bakery Banana Pudding**

### **Directions**

- **In A Stand Mixer With The Whisk, Beat The Condensed Milk And Water On Medium Speed Until Well Combined, About 1 Minute. Add The Pudding Mix And Beat Until There Are No Lumps And The Mixture Is Smooth, About 2 Minutes. Transfer The Mixture To A Medium Bowl, Cover And Refrigerate Until Firm, At Least 1 Hour Or Overnight.**
- **In A Stand Mixer With The Whisk, Whip The Heavy Cream On Medium Speed For About 1 Minute, Until The Cream Starts To Thicken, Then Increase The Speed To Medium-high And Whip Until Stiff Peaks Form. Be Careful Not To Overwhip.**
- **With The Mixer Running On Low Speed, Add The Pudding Mixture A Spoonful At A Time. Mix Until Well Blended And No Streaks Of Pudding Remain.**
- **To Assemble, Select A Trifle Bowl Or A Wide Glass Bowl With A 4- To 5-quart Capacity, Or Individual Serving Bowls.**

- **Saving 4 To 5 Cookies For The Garnish On Top, Begin Assembly. Spread One-quarter Of The Pudding Over The Bottom And Layer With One-third Of The Cookies And One-third Of The Sliced Bananas (Enough To Cover The Layer). Repeat The Layering Twice More. End With A Final Layer Of Pudding. Garnish The Top With Additional Cookies Or Cookie Crumbs.**
- **Cover Tightly With Plastic Wrap And Refrigerate For 4 To 6 Hours. Cookies Should Be Tender When Poked With A Knife. This Dessert Is Best Served Within 12 Hours Of Assembling.**

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