

BANANA PUDDING BARS

Ingredients:

1 1/2 cups crushed vanilla wafers
5 tablespoons butter, melted
2 tablespoons sugar
pinch sea salt
1 1/2 block cream cheese, softened
1/2 cup sugar
1 1/2 cups whipped topping
1 (3.4-ounce) package banana cream pudding mix
1 3/4 cups whole milk
whipped topping
1/2 banana, sliced
9 vanilla wafers



Directions:

Line an 8"-x-8" pan with parchment paper. Make crust: In a medium bowl, combine crushed Nilla wafers with butter, sugar, and salt. Press in an even layer into the prepared pan. Place in freezer while making filling. Make cheesecake filling: In the Bosch Universal Plus bowl with the whips, beat cream cheese until fluffy and no clumps remain. Add sugar and beat until combined. Fold in whipped topping by jogging the whips and set aside. In a medium bowl, whisk together pudding mix and milk. Let pudding stand for 3 minutes in fridge, until thickened. Fold into cheesecake mixture until well combined. Pour filling into prepared crust and smooth into an even layer. Freeze until bars are firm, at least 6 hours and up to overnight. When firm, remove from freezer and slice into 9 bars. Top each bar with a dollop of whipped topping, a slice of banana, and a Nilla Wafer before serving.