



Banana Pudding Cheesecake

Prep Time:

25 mins

Servings:

12 slices

Chilling Time:

2-3 hours

Ingredients:

- 1 box Nilla wafers
- 1/3 cup butter, melted
- 2 8oz blocks of cream cheese
- 1 box of vanilla pudding
- 1 1/2 cups of heavy cream
- 1 can sweetened condensed milk
- 1 tablespoon of vanilla

Directions:

1. Set aside about 24 wafers, crush the rest, add to a mixing bowl and add the melted butter. Mix until well combined.
2. Add crumb mix to a 9in springform pan, pressing down mixture on to pan firmly, refrigerate while making the rest.
3. In a mixing bowl, add in cream cheese, cream until smooth
4. Add in pudding mix, heavy cream, condensed milk, and vanilla, mix until well combined.
5. Pour mixture on crust, smooth out and top with desired topping such as other wafers and bananas! Chill until set, about 2-3 hours.

Notes: get the good cream cheese and wafers aka not the store-brand kind! It will make a difference!!

You can also add whip cream on top!