



Banana Blueberry Pudding

Recipe By SCOTT CULPEPPER

SERVES: 8-12

DIRECTIONS:

- 2 (12 oz.) containers Laura Lynn frozen whipped topping, *thawed*
- 1 (14 oz.) can Laura Lynn sweetened condensed milk
- 1 (8 oz.) package Laura Lynn cream cheese, *softened*
- 4 cups whole milk
- 2 (3.4 oz.) box Laura Lynn instant French vanilla pudding mix
- 6-8 bananas, *sliced*
- 2 pints fresh blueberries
- 1 (13 oz.) box Laura Lynn Animalicious shortbread animal cookies
- 1 cup Harvest Farms Organic unsweetened coconut chips, *lightly toasted*

DIRECTIONS:

- 1. Line the bottom of a trifle dish, or other type baking dish, with sliced bananas.
- 2. In a small saucepan over low heat, toast coconut chips until lightly browned, set aside to cool.
- 3. Combine cream cheese and sweetened condensed milk in a large mixing bowl and beat with an electric mixer until smooth.
- 4. Combine milk and pudding mix in a separate bowl and whisk for one minute or until smooth.
- 5. Stir pudding mixture into cream cheese mixture and mix until combined and smooth.
- 6. Add 1 container of whipped topping to the mixture and gently fold together using rubber spatula until completely incorporated.
- 7. Add fresh blueberries until combined.
- 8. Pour pudding mixture over bananas. Make layers as thick as personally desired.
- 9. Continue rotating banana and pudding mixture in layers until all pudding is used.
- 10. To finish the top layer, lay Animalicious crackers across and around the top layer of pudding.
- 11. Add a large spoonful of whipped topping in the middle and garnish the entire top of pudding with toasted coconut.

Some people like to layer bananas, cookies, and then pudding as layers. My preference is to use the cookies last so that they don't get wet. I recommend making this the morning of the day it is to be served. This way the bananas don't get too brown and the pudding gets nice and cold. I also like to garnish the whipped topping and toasted coconut just before it is to be served. Try using fresh strawberries instead of fresh blueberries for something different.

Did you make this recipe?

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