

LAYERED BANANA DESSERT

Ingredients:

1st Layer—Crust

1 ½ cups flour

¾ cup butter, softened

1 cup walnuts, (chopped fine), divide:
save 1/3 c nuts to sprinkle on 4th
layer

2nd Layer

8 oz cream cheese

1 tsp. vanilla

2 cups heavy cream, (whipped), divide:
fold ½ of the cream into this layer
& save ½ for top layer.

3rd Layer

2 pkg. (3 oz) instant vanilla pudding

3 cups cold milk

Directions:

Combine ingredients and press into a 9" x 13" pan. Bake at 350 degrees for 20 to 25 minutes. Let cool.

Blend ingredients well and spread on top of 1st layer. Now add a layer of ripe (but not over ripe) bananas. Slice bananas lengthwise and arrange on top of 2nd layer (about 3 bananas).

Mix pudding and milk and spread over 2nd layer.

4th Layer

Spread the rest of the whipped cream on top and sprinkle with the rest of the walnuts.

Variations

You can eliminate the banana layer (not the whole 2nd layer) and use any flavor pudding you like (chocolate is very good, so is Pistachio).