

DINNERLY



Banana Pudding with Homemade Vanilla Wafers & Whipped Mascarpone

 2h  2 Servings

Banana pudding, vanilla wafers, and fluffy mascarpone go together like peas in a pod (but TBH, they're a lot tastier than peas). In even better news, this classic dessert couldn't be easier to make. Bake the wafer batter in the oven while you mix the pudding together and whip the mascarpone. Assemble them in your favorite cups and watch them disappear. We've got you covered!

WHAT WE SEND

- 5 oz pkg granulated sugar
- 5 oz pkg self-rising flour ³
- 3 oz pkg vanilla pudding mix ¹
- 4 oz mascarpone ¹
- 2 (½ oz) pkts freeze dried bananas

WHAT YOU NEED

- 6 Tbsp butter ¹
- 1 large egg ²
- vanilla
- kosher salt
- ½ cups + 2 Tbsp milk ¹

TOOLS

- microwave
- hand-held electric mixer
- rimmed baking sheet
- parchment paper
- 4 (8 oz) jars or glasses

COOKING TIP

If you don't have a microwave, melt the butter in a small saucepan on the stovetop instead, then transfer to a medium bowl.

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 550kcal, Fat 24g, Carbs 75g, Protein 9g



1. Make dough

Preheat oven to 350°F with a rack in the upper third.

Place **6 tablespoons butter** in a medium microwave-safe bowl; microwave until softened, about 15 seconds. Add **½ cup sugar**; beat with a hand-held mixer until light and fluffy, about 5 minutes. Add **self-rising flour, 1 large egg, 1 teaspoon vanilla,** and **½ teaspoon salt**; mix on low until just combined. Chill for 10 minutes.



4. Whip mascarpone

In a separate medium bowl, combine **mascarpone, 2 tablespoons milk,** and **2 teaspoons sugar**. Beat with a hand-held mixer until fully combined and fluffy.



2. Bake wafers

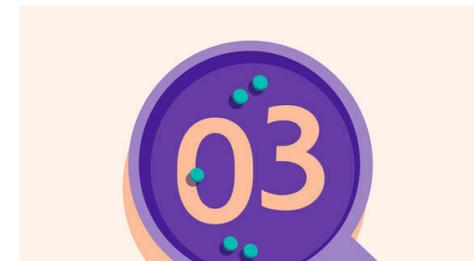
Line a rimmed baking sheet with parchment paper. Scoop **dough** into 1-inch cookies, spaced 1 inch apart, onto prepared baking sheet. Lightly press down until they're a ½-inch thick. Bake until crisp and golden-brown around edges, rotating sheet halfway through cooking time, 15–20 minutes. Let cool completely.



5. Assemble & serve

Once **wafers** are cool, crumble into pieces; add **2 tablespoons** each to 4 (8 oz) jars or glasses. Divide **half of the pudding** among jars, then top with **half of the banana chips**. Top with **remaining pudding, remaining banana chips,** and **2 more tablespoons crumbs**. Spoon **mascarpone** over top and sprinkle with **remaining crumbs**.

Chill at least 2 hours before serving. Enjoy!



3. Make pudding

Meanwhile, in a medium bowl, whisk together **vanilla pudding mix, ½ cups milk,** and **½ teaspoon salt** until smooth. Chill in fridge until step 5 (pudding will thicken as it chills).



6. Feeding a crowd?

Instead of making individual banana pudding cups, layer the ingredients in a large dish to make a trifle!