

Banana Cream Dessert Casserole



Preparation Time:

20 mins

Cooking Time:

12 mins

Total Time:

2 hrs 32 mins

Servings:

6-8

Ingredients

First Layer:

1 cup flour

1/2 cup chopped walnuts

1/2 cup butter

Second Layer:

1 pkg. (8 oz.) cream cheese, softened

1 cup powdered sugar

1 cup Cool Whip

Third Layer:

2 small (4 serving size) instant pistachio pudding

3 cups cold milk

additional Cool Whip
sliced bananas, for top

Directions

Mix ingredients together for 1st layer and press into the bottom of 9 x 13 inch pan.

Bake at 350° F, for about 12 minutes until golden brown.

Cool.

Mix cream cheese and powdered sugar and mix in Cool Whip.

Put over baked cooled crust and slice enough bananas to cover the cheese layer evenly.

Beat pistachio pudding and milk until thickened and pour over bananas.

Chill for about 1 hour.

Spread Cool Whip over top and cover with sliced bananas.

Chill till serving time, at least 2 hours.

Delicious!