

Easter Banana Pudding Trifle



INGREDIENTS

Pudding Layer

- 2 cups cold whole milk
- 1 (5.1 oz) box instant vanilla pudding mix
- 1 (14 oz) can sweetened condensed milk
- 1 cup plain Greek yogurt
- 2 tsp vanilla extract

Whipped Cream

- 3 cups heavy whipping cream
- ½ cup powdered sugar

Layers

- 2 (11 oz) boxes vanilla wafers
- 8-9 ripe bananas, sliced

Easter Topping

- ½ cup sweetened shredded coconut
- ½ cup white chocolate, shaved with a vegetable peeler
- 6-8 Cadbury mini eggs

DIRECTIONS

1. In a small skillet over medium heat, toast the shredded coconut for 2-3 minutes, stirring frequently, until lightly golden. Remove from heat and let cool completely.
2. In a large bowl, whisk together milk and vanilla pudding mix. Let sit 5 minutes until thick.
3. Whisk in sweetened condensed milk, Greek yogurt, and vanilla extract until smooth and creamy.
4. In a separate bowl, beat heavy cream and powdered sugar with a mixer until stiff peaks form.
5. Fold $\frac{3}{4}$ of the whipped cream into the pudding mixture until light and fluffy. Reserve the remaining whipped cream for the topping.
6. In a large glass trifle dish or serving bowl, layer vanilla wafers, banana slices, and pudding mixture. Repeat 3-4 times until the dish is full.
7. Spread the reserved whipped cream evenly over the top.
8. Shave white chocolate over the outer portion of the whipped cream, leaving a circle open in the center.
9. Sprinkle crushed vanilla wafers over the chocolate.
10. In the center, create a small "nest" using the toasted coconut.
11. Place Cadbury mini eggs in the coconut nest.
12. Cover and refrigerate for at least 4 hours (or overnight) before serving.