

Banana Pudding Cheesecake

YIELDS: 12 SERVINGS

PREP TIME: 0HOURS 15MINS

TOTAL TIME: 7HOURS 45MINS

INGREDIENTS

FOR THE CRUST

2 c. finely crushed Nilla Wafers (from about 60 wafers)

6 tbsp. melted butter

Pinch kosher salt

FOR THE CHEESECAKE & TOPPING

4 (8-oz.) blocks cream cheese, softened

3/4 c. granulated sugar

1 (3.4-oz.) box banana cream pudding mix

3 large eggs

1 tsp. pure vanilla extract

1/4 c. sour cream

2 tbsp. all-purpose flour

1/4 tsp. kosher salt

2 c. Cool Whip, for garnish

1 banana, sliced, for garnish

1/4 c. crushed Nilla Wafers, for garnish

DIRECTIONS:

Preheat oven to 325° and grease an 8" or 9" springform pan with cooking spray. Make

crust: In a large bowl, mix together crushed wafers, butter, and salt. Press mixture into

bottom of prepared pan and up the sides.

Make cheesecake: In a large bowl using a hand mixer (or in the bowl of a stand mixer),

beat cream cheese, sugar, and pudding mix together until no lumps remain. Add eggs,

one at a time, then stir in vanilla and sour cream. Add flour and salt and beat until just

combined. Pour mixture over the crust. Wrap bottom of pan in aluminum foil and place in

a large roasting pan.

Pour in enough boiling water to come up halfway in the baking pan. Bake until center of

cheesecake only slightly jiggles, about 1 hour 30 minutes.

Turn off the heat, prop open oven door, and let cheesecake cool in oven, 1 hour. Remove

foil and refrigerate cheesecake for at least 5 hours and up to overnight.

Before serving, spread Cool Whip on top of cheesecake and garnish with banana slices

and crushed wafers.