



Banana Pudding Trifle

by **Carla Hall**



These no-bake banana pudding trifles combine homemade banana custard, whipped cream, and crushed shortbread cookies for a rich, creamy dessert that's easy to assemble and impossible to resist.

Prep Time:

30 Mins +
2 Hours Chilling

Cook Time

10-15 Mins

Serves:

8 Trifles

Level:

Intermediate

Ingredients

- ½ cup (100g) sugar
- ¼ cup (30g) cornstarch
- 6 large egg yolks
- 1½ cups (360g) whole milk
- ½ cup (120g) heavy cream
- 1 medium ripe banana, roughly chopped
- ½ teaspoon salt
- 2 teaspoons vanilla extract or vanilla bean paste
- 1 tablespoon unsalted butter
- 1 cup (240g) heavy cream, whipped to soft peaks
- 2 ripe bananas, quartered lengthwise, then cut into ½-inch chunks
- 1 box shortbread, butter cookies, or Chessmen

Garnish: sliced banana, whipped cream, crushed cookies

Instructions

Step 1**Make the custard base:**

In a bowl, Whisk together sugar, cornstarch, egg yolks, and salt until smooth.

Step 2**Blend banana milk:**

In a blender, combine milk, cream, and chopped banana; blend until smooth. Pour into a pot.

Step 3**Temper and cook:**

Heat up the Banana Milk mixture in a pot. Gradually whisk the hot banana milk into the yolk mixture, then return to the pot. Cook over medium heat, whisking constantly, until thick and bubbling (1-2 minutes after boiling).

Step 4**Strain and chill:**

Press the custard through a fine strainer into a bowl with butter and vanilla; stir until smooth. Cover with plastic wrap directly on the surface and chill until cold (about 2 hours).

Step 5**Fold and assemble:**

Whisk to loosen the chilled custard, fold in whipped cream and chopped bananas.

Step 6**Build the trifles:**

In 8-oz jars, layer cookie crumbs, banana pudding, more crumbs, and another layer of pudding. Top with whipped cream, a brûléed banana slice, and cookie crumbles.

Serving & Finishing

- Top with whipped cream, a brûléed banana slice, and cookie crumbles.