

Banana Pudding Cheesecake Bars

Ingredients

1/2 c Unsalted Butter (melted)
1/2 c Brown Sugar
1 Egg Yolk
1/2 c Flour
0 pn Salt
1/4 c Bananas (mashed)
2 t Vanilla Extract
2/3 c Heavy Whipping Cream
16 oz Cream Cheese (softened)
1 c Sugar
3 2/5 oz Instant Banana Pudding
(box)
1/2 c Milk
9 Nilla Wafers
1 Banana (sliced)

Instructions

- 1.Preheat oven to 350 degrees and prepare a 8x8 baking pan with non-stick spray.
- 2.In a large bowl, whisk together butter and brown sugar until combined. Next whisk in the egg yolk, flour, salt, banana and 1 teaspoon vanilla until well combined.
- 3.Add blondie batter to pan and bake for 15-20 minutes until just set. Cool to room temperature and prepare topping.
- 4.Using an electric mixer with whisk attachment, whip heavy cream until stiff peaks develop then transfer to a bowl and refrigerate.
- 5.In the same bowl, add and beat cream cheese until nice and fluffy. Slowly add in the sugar, banana pudding powder, milk, and vanilla extract. Beat until well incorporated.

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6. Carefully fold whipped cream into the cream cheese batter. Taste and add a little powdered sugar if you prefer it a little sweeter. Pour and evenly spread cheesecake topping over blondie crust and freeze for at least 6 hours (overnight is best) or until completely firm. Garnish with nilla wafers and banana slices and serve.