CopyCat Cracker Barrel Banana Pudding

Ingredients

Vanilla Pudding:
3/4 cup sugar
1/3 cup all-purpose flour
3 cups whole milk
4 beaten egg yolks
3 tablespoons butter
2 ounces cream cheese
2 teaspoons vanilla extract

Whipped Cream:
1 cup heavy whipping cream whipped
1 teaspoon sugar

Banana Pudding:
48 vanilla wafers
2 large bananas

Directions

Pudding:
In a heavy saucepan combine sugar, flour, and milk.

Cook and stir continually over medium heat until the mixture is thickened and bubbly.

Cook and stir for an additional two minutes. Remove from heat.

Place the egg yolks in a small bowl and beat them well, until pale and lighter in color.

Drizzle 1 cup of the hot pudding mixture slowly into the beaten eggs, whisking constantly while adding the pudding.

Slowly add the egg yolk mixture into the pan with the remainder of the pudding, stirring constantly.

Cook the mixture until it just begins to bubble, stirring constantly.

Add butter, cream cheese and vanilla. Stir until all of the ingredients are well incorporated.

Pour the pudding into a bowl and place plastic wrap on the surface of the pudding.

Refrigerate the pudding until it is cool.

Whipped Cream:
Place 1 cup of heavy whipping cream into a bowl with 1 teaspoon of sugar.

Using either a whisk or a mixer, beat the whipping cream until stiff peaks form. Refrigerate if not using immediately.

Assembling the Banana Pudding:
Break vanilla wafers into 6 mason jars.

Cut bananas into slices and place 4 or 5 slices of bananas into each jar.

Add a couple of tablespoons of pudding on top of the bananas.

Repeat 2 more times with adding vanilla wafers, bananas, and pudding to each jar.

Top with whipped cream. Garnish with banana slices, vanilla wafer, and/or vanilla wafer crumbs if desired.