

Cinnamon Toast Crunch Banana Pudding



Ingredients:

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| <input type="checkbox"/> 1 ½ c milk, DIVIDED | <input type="checkbox"/> 4 oz of cream cheese, softened |
| <input type="checkbox"/> ¼ c + 2 tsp brown sugar, DIVIDED | <input type="checkbox"/> 7 oz of sweetened condensed milk |
| <input type="checkbox"/> 2 ¾ c Cinnamon Toast Crunch cereal, DIVIDED | <input type="checkbox"/> 2.5 oz instant vanilla pudding mix |
| <input type="checkbox"/> About 1 tsp cinnamon, DIVIDED | <input type="checkbox"/> 2 tsp vanilla extract, DIVIDED |
| <input type="checkbox"/> 1 c heavy cream | <input type="checkbox"/> 5.5 oz Nilla wafers |
| <input type="checkbox"/> 6 Tbsp butter | <input type="checkbox"/> 3 large bananas |
| <input type="checkbox"/> 1 tsp nonfat dry milk powder | |

****Note:** Many of the ingredients are used in multiple components of the recipe. The specific amounts used in each component are included in the instruction steps

Instructions

Prepare your cereal milk and cream:

- 1) In a small bowl, combine 1 ½ cups of milk, 1 Tbsp brown sugar, 1 cup (40 g) of cereal, and ¼ tsp cinnamon. Stir and let steep for 20 minutes at room temperature or in the fridge for several hours (2-3)
- 2) In a separate bowl, combine the 1 cup heavy cream, 2 tsp brown sugar, ½ cup (20 g) of cereal, and 1/16 tsp cinnamon. Stir and let steep for 20 minutes at room temperature or in the fridge for several hours (2-3)

Make the crunchy topping:

- 1) Preheat the oven to 300°F
- 2) In a medium skillet, melt 6 Tbsp butter over medium heat
- 3) Add 1 tsp non-fat dry milk powder. Whisk to disperse evenly
- 4) Continue cooking, stirring occasionally. The butter and milk powder will foam as the water evaporates. When the milk solids turn brown, and the butter smells nutty and caramel-y, your butter is browned. Watch it carefully, as it can burn easily once the water has evaporated
- 5) Take the pan off the heat and stir in the 6 Tbsp brown sugar, ¼ tsp cinnamon, and 1 ¼ cups (50 g) of cereal. Ensure all the cereal is coated in the mixture
- 6) On a tinfoil or parchment paper-lined baking tray, spread the mixture in a single layer
- 7) Bake for 10 minutes in a 300°F oven. The mixture will be fragrant
- 8) Let cool on the baking sheet while preparing the other components

Strain the cereal milk and cream:

- 1) Place a mesh strainer over a small bowl
- 2) Pour the cereal milk over the strainer so the infused milk passes through, and the cereal is left in the strainer. Discard the soggy cereal and set aside the infused milk for use in the pudding mixture
- 3) In a separate bowl, repeat the above steps to strain the cereal cream
- 4) Discard the soggy cereal and place the strained cream into the fridge

Make the pudding mixture:

- 1) In a medium bowl, beat the 4 oz of softened cream cheese on medium speed using a hand mixer until smooth and fluffy
- 2) Add the 7 oz of sweetened condensed milk, 2.5 oz instant vanilla pudding mix, 1 ½ cup cereal milk (as prepared in the steps above), 1 tsp vanilla extract, and ¼ tsp cinnamon
- 3) Mix on medium speed until the pudding is smooth

Make the cinnamon whipped cream:

- 1) In a medium bowl, add 1 cup of cereal cream (as prepared in the steps above), 1 Tbsp brown sugar, 1 tsp vanilla extract, and ⅛ tsp cinnamon
- 2) Beat on high speed using a hand mixer until stiff peaks form

Assemble the banana pudding:

- 1) Fold in half of the cinnamon whipped cream into the pudding mixture
- 2) Slice your bananas into coins
- 3) In an 8x8 pan, layer a single layer of nilla wafers, followed by a layer of banana slices, and a ¼ of the pudding mixture
- 4) Repeat the previous step 3 more times or until you run out of pudding (you should have 4 layers total)
- 5) Top the final layer with the rest of the cinnamon whipped cream
- 6) Crumble the cinnamon toast crunch topping (as prepared earlier) in an even layer
- 7) Cover and let sit for at least 2 hours in the fridge (to allow the nilla wafers to soften)
- 8) Enjoy!