

Banana Pudding Cheesecake by Lynn's Recipes



Lynn demonstrates how to make a Banana Pudding Cheesecake. This would be a perfect dessert for Easter. From Southern Living.

Ingredients:

- 1-1/2 cups finely crushed vanilla wafers
- ½ cup chopped pecans
- ¼ cup butter, melted
- 17 vanilla wafers
- 2 large ripe bananas, diced
- 1 Tablespoon lemon juice
- 2 Tablespoon light brown sugar
- 3 (8 ounce) packages cream cheese, softened
- 1 cup granulated sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- ½ cup coarsely crushed vanilla wafers

Garnishes: sweetened whipped cream, vanilla wafers, sliced bananas tossed in lemon juice

Preheat oven to 350°. Stir together first 3 ingredients in a small bowl until well blended. Press mixture onto bottom of a greased and floured 9" spring form pan. Stand 17 vanilla wafers around edge of pan (rounded sides against pan), pressing gently into crust to secure. Bake 10 minutes. Cool completely on a wire rack (about 30 minutes).

Combine bananas and lemon juice in a small saucepan. Stir in the brown sugar. Cook over

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medium-high heat, stirring occasionally, 1 minute or just until sugar has dissolved.

Beat cream cheese at medium speed with an electric mixer 3 minutes or until smooth. Gradually add granulated sugar, beating until blended. Add eggs, 1 at a time, beating just until yellow disappears after each addition. Beat in vanilla. Gently stir banana mixture into cream cheese mixture. Pour batter into prepared crust.

Bake at 350° for 45-55 minutes or until center is almost set. Remove cheesecake from oven; gently run a knife around edge of cheesecake to loosen. Sprinkle top of cheesecake with coarsely crushed waters. Cool completely on a wire rack (about 1 hour). Cover and chill 8 hours or overnight before serving.

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