



Bananarama Pudding



1/6th of recipe (about 1/2 cup): 81 calories, 1g total fat (0g sat fat), 101mg sodium, 17.5g carbs, 2g fiber, 7g sugars, 1g protein

Green Plan [SmartPoints](#)® value 1*

Blue Plan (Freestyle™) [SmartPoints](#)® value 1*

Purple Plan [SmartPoints](#)® value 1*

Prep: 5 minutes **Cook:** 10 minutes

Cool/Chill: 2 1/2 hours



More: [Dessert Recipes](#), [Vegetarian Recipes](#), [5 Ingredients or Less](#), [Four or More Servings](#)

Ingredients

12 oz. peeled extra-ripe bananas (about 3 medium bananas; about 1 lb. before peeling)

1 packet natural no-calorie sweetener (like Truvia)

1/4 tsp. vanilla extract

2 1/2 cups unsweetened vanilla almond milk

3 tbsp. cornstarch or arrowroot powder

Seasonings: cinnamon, salt

Directions

In a blender or food processor, combine bananas, sweetener, and vanilla extract. Add 2 cups almond milk, 1/4 tsp. cinnamon, and a dash of salt. Puree until smooth.

In a medium nonstick pot, combine cornstarch/arrowroot with remaining 1/2 cup almond milk. Stir to dissolve. Add banana mixture, and mix well.

Set heat to medium. Stirring frequently, cook until mixture thickens, about 8 minutes.

Transfer to a large bowl. Let cool, about 30 minutes.

Cover and refrigerate for 2 hours, or until thickened and chilled.

MAKES 6 SERVINGS

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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