Sugar Free Banana Pudding Squares

Crust

2 cups pecans

4 Tablespoons melted butter

3 Tablespoons Stevia sweetener

Filling

3 bananas

1 large box sugar free vanilla pudding

3 cups milk

2 cups heavy whipping cream

4 Tablespoons stevia sweetener

3 Tablespoons pecan chips

Pulse pecans and sweetener in food processor until finely ground.

Drizzle in melted butter while processor is running.

Press mixture into a greased 7x11 pan.

Bake 12-15 minutes at 350. Cool.

Whisk together pudding and milk.

Slice bananas and place on top of crust.

Spoon 2 cups of pudding over banana layer.

Whisk cream and Stevia until stiff peaks form.

Fold 1 cup cream into remaining pudding.

Spread over pudding layer.

Spread remaining whipped cream on top and sprinkle with pecan chips.