

Banana Pudding Cake

Recipe from Simply Made Recipes • LillyAshleyDesign.com

Prep Time: 20 minutes

Cook Time: 30 minutes

Chill Time: 2 hours

Yield: 12 servings

Ingredients:

- 1 box yellow cake mix (plus ingredients listed on box)
- 2 (3.4 oz) boxes instant vanilla pudding mix
- 3 cups cold milk
- 4–5 ripe bananas, sliced
- 1 (8 oz) container whipped topping, thawed
- 1 cup crushed vanilla wafers (plus extra for topping)

Instructions:

- 1 Prepare and bake the yellow cake in a 9x13 pan according to package directions. Let cool completely.
- 2 Whisk pudding mix and cold milk together until thickened (about 2 minutes).
- 3 Using the handle of a wooden spoon, poke holes all over the cooled cake.
- 4 Spread pudding evenly over the cake, filling the holes.
- 5 Layer sliced bananas over the pudding.
- 6 Spread whipped topping evenly on top.
- 7 Sprinkle crushed vanilla wafers over the top.
- 8 Refrigerate at least 2 hours before serving.

Simply Made Tip:

Add ½ teaspoon banana extract to the pudding for extra flavor, or drizzle sweetened condensed milk over the cake before adding pudding for a richer dessert.

Nutrition (Approximate Per Serving):

Calories	360
Carbohydrates	52g

Protein	4g
Fat	15g
Sugar	32g