

# Banana Cake Pudding

## Ingredients

- 1 box instant vanilla pudding
- 1 box instant banana cream pudding
- 1 box vanilla wafers
- 1 Box French Vanilla Cake Mix (or use any kind you like).
- 1-pint heavy whipping cream (or you can use a store-bought whipped cream)
- 1 teaspoon vanilla extract
- 1-quart milk
- 3-5 Whole bananas (I use 3)
- 2 tablespoons Sugar (or more depending on how sweet you like your whipped Cream)
- 3 eggs

## Equipment

- Hand mixer or whisk
- Round 9 by 13 in or Square cake pan
- Spoonula (for spreading)
- Bread knife for cutting cake in half

## Prep

1. Bake cake according to package instructions (set aside let cool completely)
2. Meanwhile mix instant puddings in separate bowls according to package instructions. Let set (should only take a few minutes)
3. Once puddings are cooled mix them together and set aside in the fridge until ready to spread.
4. Whip your cream by hand or hand mixer using, cream, sugar, and vanilla until it reaches firm soft peaks (should take about 5-10 minutes) or skip this step If using store bought.
5. After cake is cooled transfer to a cooling rack or cutting board and cut cake in half.
6. Slice bananas according to your desired thickness.

## Assembly

1. In your Serving Pan Layer 1 piece of cake, then sliced banana, Pudding mix, wafer Crackers, then whipped cream
2. Then layer cake, pudding, bananas, whipped Cream then finally more wafers on top. (Optional garnish a little nutmeg for color)
3. Chilled for at least an hour so flavors set. Enjoy!

**Important Note:** If you want a more traditional Pudding skip the cake mix and layer other ingredients with more wafers added.