

Banana Pudding Poke Cake

written by The Recipe Exchange | September 9, 2015

Ingredients

1 box yellow cake mix (& ingredients to make cake)
2 box (small) instant banana pudding
4 c milk
8 oz whipped topping
20 vanilla wafers, crushed
sliced bananas – use your own judgment

Directions

Prepare cake in 9 x 13 pan according to directions on box. When golden, remove from oven and let cool for a few minutes.

When just slightly cooled, use the handle end of a wooden spoon to poke holes into the baked cake. Don't be shy; make the holes big enough for the pudding to seep into and go deep enough with the spoon that you hit the bottom of the pan.

Next, prepare pudding mixture. Combine 4 cups of milk and pudding mix; whisk until fully combined and there are no lumps.

Pour pudding mixture over entire cake before it starts to get thick. Spread evenly, filling all holes.

Refrigerate for two hours or until set.

Top with sliced banana, whipped topping, and crushed vanilla wafers! Serve and enjoy. (Refrigerate any leftovers.)