

# Banana Pudding Poke Cake

(by FF Justin McCraven/adapted from [www.thecountrycook.net](http://www.thecountrycook.net))

## Ingredients

1 box yellow cake mix

Ingredients needed to make cake (eggs, oil, water)

2 (3.4 oz) packages of instant banana cream pudding

4 cups milk

1 (8 oz) tub of whipped topping (thawed)

2 large bananas

20 vanilla wafers, crushed

Prepare cake mix according to package directions for a 9x13 pan. Once cake is removed from the oven, let it cool for a couple of minutes. Poke holes in the cake with the handle end of a wooden spoon.

Whisk together the instant pudding mix and four cups of milk. Stir until lumps are gone. Pour pudding over cake and using the back of the spoon, gently push pudding down into the holes.

Put cake in the refrigerator for 2 hours to cool.

Once completely cooled, top with sliced bananas, whipped topping, and crushed vanilla wafers. Enjoy!