

Banana Pudding Poke Cake

Ingredients:

1, 15.25 ounce box of yellow cake mix (and ingredients needed to make it)
1 teaspoon vanilla
1, 14 ounce can sweetened condensed milk
2, 3.4 ounce packages instant banana pudding
4 cups milk
1, 8 ounce container frozen whipped topping, thawed
1 cup crushed Nilla Wafers
banana slices (optional)



Directions:

Prepare box of cake mix according to package directions for a 9 x 13 cake, plus add 1 teaspoon of vanilla.
Bake in your preheated oven until a tooth pick inserted in the center comes out clean.
Remove from oven and let cool for a few minutes.
Using a clean wooden spoon handle, poke holes into the cake being sure to go clear to the bottom.
Pour sweetened condensed milk over the cake, into the holes.
In a bowl, add packages of instant banana pudding and milk.
Whisk until well combined.
Pour pudding over the cake and spread it out evenly, lightly pressing it down into the holes.
Cover and chill in the refrigerator until completely cool.
Evenly spread on whipped topping.
Crush enough Nilla Wafers to make 1 cup and evenly sprinkle them over the top of the cake.
To serve, you can add fresh slices of banana on top, if you like.
Be sure to store this covered in the refrigerator.