

Banana Pudding Cake

Ingredients

- 1 (15.25 ounce) package yellow cake mix
- 1 cup water
- 3 large eggs
- $\frac{1}{3}$ cup vegetable oil
- 4 cups milk
- 2 (3.5 ounce) packages instant banana pudding mix
- 2-3 bananas, chopped
- 1-2 (8 ounce) containers frozen whipped topping, thawed
- 20 vanilla wafers, crushed

Directions

1. Preheat the oven to 350°. Coat a 9x13-inch baking dish with cooking spray.
2. Combine cake mix, water, eggs, and oil in a bowl until just moistened; pour batter into the prepared baking dish.
3. Bake in the preheated oven until a toothpick inserted into center comes out clean, 34 to 38 minutes. Cool cake for 2 to 3 minutes. Poke several holes into the cake, using the handle of a wooden spoon, being sure to poke through to bottom of cake.
4. Combine milk and pudding mix in a separate bowl until smooth; rest until begins to thicken slightly, but pudding not fully set, about 2 minutes. Spread bananas evenly over cake. Pour pudding over

cake; spread evenly, making sure to fill each hole completely. Chill in the refrigerator until cake cooled and pudding set, about 2 hours.

5. Spread whipped topping over cake; sprinkle with crushed vanilla wafers just before serving.