

## Scrumptious Banana Pudding Poke Cake

If you love bananas, this banana pudding cake recipe is a fun way to satisfy your cravings.

Author: The Jenny Evolution

Recipe type: Dessert

Cuisine: American

Serves: 8-10



### Ingredients

#### Cake:

- 2 c all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 cup sugar
- 1 small package instant vanilla pudding (3 1/8 oz.)
- 1 cup sour cream
- 4 lg eggs, beaten
- 1/2 cups canola oil
- 2 tsp vanilla

#### Toppings:

- 1 large box instant banana cream pudding
- 3 cups cold milk
- Whipped Cream:
  - 1.5 cups heavy whipping cream
  - 1/2 cup powdered sugar (or to taste)
  - 1/2 tsp vanilla

#### Garnish:

- crushed Nilla Wafers
- fresh sliced bananas

### Instructions

1. Preheat oven to 350 degrees. Prep a 10x13 pan by buttering and flouring, or using baking spray.
2. Put the flour, baking powder, baking soda, sugar, vanilla pudding, sour cream, eggs, oil, and vanilla in a large bowl. Mix for 3-5 minutes. Pour into prepared pan and bake for 35-40 minutes, or until the top is golden brown and a tester comes out clean.
3. Let cool for 5-10 minutes, and then poke holes all over the cake with the bottom of a wooden spoon. Mix large box of instant banana cream pudding with milk with a whisk for 2-3 minutes, or until the pudding mix is fully dissolved, but the pudding is still very pourable. Pour all over the cake, making sure it gets into all the holes.
4. Chill cake until fully cooled and pudding has set, about 15-20 minutes.
5. Whip cream, powdered sugar, and vanilla until stiff peaks form. Spread on the top of the cake. Garnish with crushed cookies and fresh sliced banana. Serve immediately.

Recipe by The Jenny Evolution at <http://www.thejennyevolution.com/scrumptious-banana-pudding-cake/>