



Banana Pudding Squares



35 Nilla Wafers, finely crushed
1/4 cup (1/2 stick) margarine, melted
1 pkg. (8 oz.) Philadelphia Cream Cheese, softened
1/2 cup powdered sugar
1 tub (8 oz.) Cool Whip, thawed, divided
3 bananas
3 cups cold milk
2 pkg. (4-serving size each) Jell-O Vanilla Flavor Instant Pudding
1/2 square Baker's Semi-Sweet Baking Chocolate, grated (optional)

COMBINE wafer crumbs and margarine; press firmly onto bottom of 9x13-inch dish. Refrigerate while preparing filling. ***I have to double the crust ingredients to get it to cover the bottom of a 9X13 pan*

MIX cream cheese and sugar in medium bowl until well blended. Stir in 1-1/2 cups of the whipped topping; spread carefully onto crust. Set aside. Slice bananas and arrange over cream cheese mixture.

POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. Spoon over bananas. Spread with remaining whipped topping; sprinkle with chocolate (optional).

***I haven't put the chocolate on yet....I like to put a layer of Nilla Wafers on top or just leave the cool whip as the topping*

Refrigerate at least 3 hours before serving. Store leftovers in refrigerator (if there are any :)

ENJOY, MAKELIFEDELICIOUS.COM